

THE NATIONAL PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891

Bus
SMASHING

THROUGH

SALES

BARRIERS

INDIANA UNIVERSITY
LIBRARY

NOV 30 1948

Fearn Special Materials and Ingredients can give any sausage or specialty business strong sales advantages that help smash through sales obstacles and build a powerful, winning team of accepted products that is the backbone of a sound, successful business.

The results you get by using Fearn ingredients—fine appearance, good texture, appetizing goodness and high flavor appeal—can be a strong force in building consumer acceptance for your sausage and specialties. The practical advantages you obtain through increased production and added yields should more than repay the slight cost of the Fearn Ingredients you use. Why not get the full details today?

F for FEARN

F for FLAVOR



fearn
laboratories, inc.
FRANKLIN PARK, ILLINOIS

fearn's
protein flavor builders are business builders

QUALITY COUNTS

... now, more than ever!



Wherever you go... you'll find Buffalo!



Buffalo

QUALITY SAUSAGE-MAKING MACHINES

John E. Smith's Sons Co. • 50 Broadway, Buffalo 3, N. Y.

Sales and service offices in principal cities

Quality in equipment and quality in product have always been essential. But in these days of mounting costs and the trend toward a buyer's market, quality is assuming even greater importance.

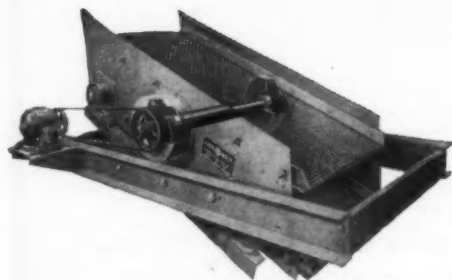
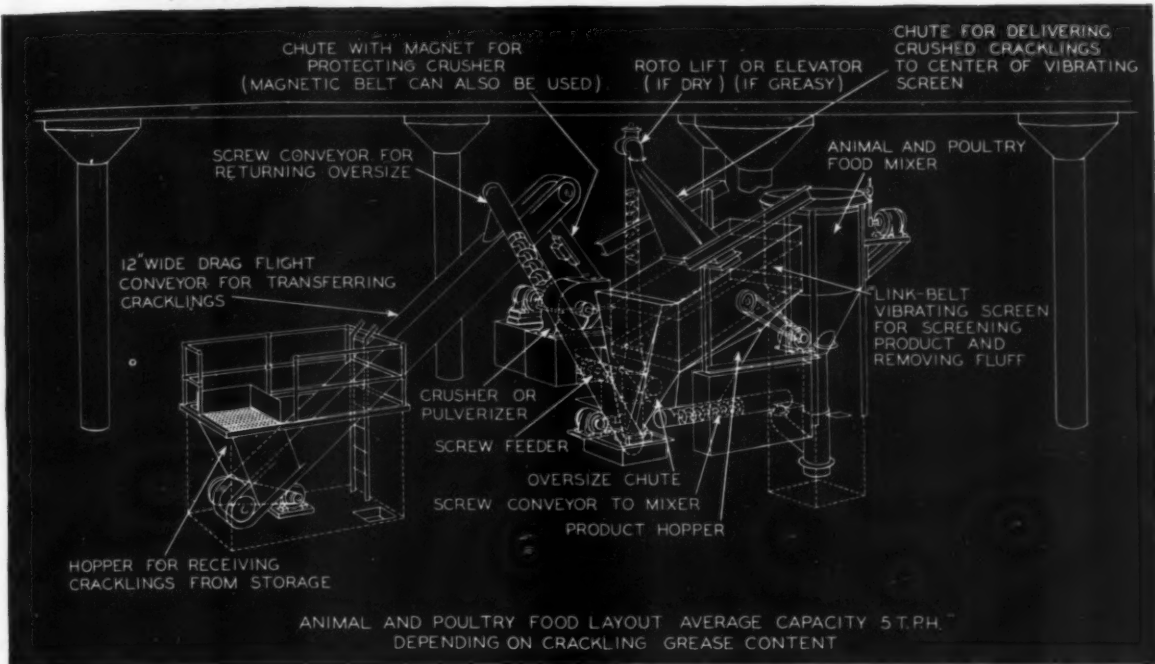
You want long, trouble-free performance from your cutters. You want speed in production. You want increased yields. BUFFALO SELF-EMPTYING SILENT CUTTERS are designed, engineered and built with those needs in mind. Buffalo exclusive knife arrangement provides fast, cool cutting. Batch inspection is constant, because it's in clear view. Air-operated emptying device cuts emptying time to seconds. Records from actual users prove 25% to 50% Savings.

BUFFALO SELF-EMPTYING SILENT CUTTERS guarantee fine textured, high yield emulsions, free from lumps and sinews. Your customers will be quick to appreciate the finer quality of product.

Keep your eye on quality. Let us give you complete information in person or by catalog.

LINK-BELT Equipment

makes cracklings pay dividends for Mid-West packer



The Link-Belt "CA" concentric action vibrating screen shown above, operates at 1000 RPM against the flow of material. Fluff discharges over top end of two decks to a container on floor. Oversize from both decks is delivered to a screw conveyor for return to crusher. Product screening through lower mesh is conveyed to mixer, where cereal ingredients are added.

The above layout shows a Link-Belt conveying and screening installation which automatically handles cracklings for making animal and poultry food at a midwestern packing plant. This equipment, which has an average capacity of five tons per hour ($7\frac{1}{2}$ T.P.H. when the grease content is low), makes crackling pay dividends for this packer.

As the diagram indicates, a Link-Belt drag flight conveyor delivers cracklings from the receiving hopper to a magnetic belt, which after removing metallic matter, feeds the crusher. Link-Belt screw conveyors then take over, uniformly transporting cracklings to a rotor lift (or bucket elevator, if grease content is over 6%); returning oversize from chute to the drag flight conveyor for recirculation; and, after screening, delivering the product to a mixer. A Link-Belt double deck "CA" type vibrating screen, sizes cracklings and removes fluff.

Link-Belt conveying, screening and power transmission equipment is an important factor in the economical and profitable operation of many packing plants. A Link-Belt engineer will gladly discuss your particular handling problem and offer helpful suggestions.

LINK-BELT COMPANY

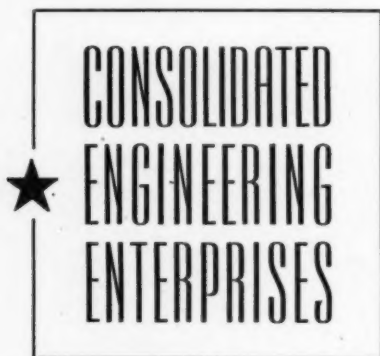
Chicago 9, Indianapolis 6, Philadelphia 40, Atlanta, Dallas 1, Minneapolis 5, San Francisco 24, Los Angeles 33, Seattle 4, Toronto 8. Offices in Principal Cities.

11,257

Link-Belt products include Overhead Pusher Conveyors . . . Chains & Sprockets of all types . . . Boning and Hog Cutting Conveyors, as well as Conveyors, and Elevators of the Apron, Belt, Bucket, Chain, Flight, Bulk-Flt, Interno, Oscillating, Trolley and Screw types for handling edible and inedible products . . . Coal and Ashes Handling Equipment . . . Vibrating, Liquid, Revolving, Sewage and Water-Intake Screens . . . Car Spotters—Portable and Stationary types . . . Portable Car Ice . . . Ice Crushers and Slingers . . . Spray Nozzles . . . Babbitted, Ball and Roller Bearings . . . Speed Reducers and Increasers . . . Gearmotors . . . Electrofluid Drives . . . P.I.V. Gear Variable Speed Transmissions . . . Silent Chain Drives . . . Roller Chain Drives . . . Hangers . . . Collars . . . Clutches . . . Couplings . . . Gears . . . Pulleys . . . Base Plates . . . Shafting . . . etc.

LINK-BELT
CONVEYORS
PREPARATION EQUIPMENT . . . POWER TRANSMISSION MACHINERY

ANNOUNCING—ANOTHER SERVICE AVAILABLE
TO THE MEAT PACKING and ALLIED INDUSTRIES
**ENGINEERING, DESIGNING AND
MANUFACTURING FACILITIES OF**



NOW smaller plants can have the services of an engineering department . . . and larger plants can supplement their own engineering departments with the modern techniques and "know-how" of an established and experienced engineering staff.

CONSOLIDATED ENGINEERING ENTERPRISES engineered, developed and built the already famous Consolidated

★ **FROZEN MEAT SLICER**

and at present is making exhaustive field tests of their revolutionary

★ **CARCASS SPLITTING SAW**

and has in the planning stage and soon ready for test

★ **VIENNA SAUSAGE CUTTER**

★ **VIENNA SAUSAGE CANNER**

★ **FROZEN STEAK SLICER**

CONSOLIDATED ENGINEERING ENTERPRISES offers a complete engineering and designing service made possible through its wide experience in the machine industry. They are in a position to design and build any machine for the packing house and sausage making plant from individual units of time-saving equipment to high production, cost cutting, automatic machinery.

ALL CONSOLIDATED machines are engineered and designed to the highest standard and precision built for smooth running, trouble free performance.

If you have an unusual production problem, consult CONSOLIDATED . . . new equipment can be designed and built to fit your individual case at no greater increase in cost over so-called "standard" models.

**Address Inquiries to Exclusive
Distributor of
CONSOLIDATED ENGINEERING ENTERPRISES**

BARLIANT AND COMPANY
Packing House Machinery & Equipment

NEW - REBUILT - SURPLUS

7070 N. Clark St. Chicago 26, Ill.
SHeldrake 3-3313



THE NATIONAL PROVISIONER

Volume 119

NOVEMBER 27, 1948

Number 22

Table of Contents

Sheep Producers Told Some Facts.....	9
News of Industry Interest.....	9
Handling Smoked Meats.....	11
Recent Meat Research.....	12
October Processed Meat Output.....	30
A Good Safety Idea.....	13
New Trade Literature.....	23
Merchandising Ideas and Trends.....	15
New Equipment and Supplies.....	23
Industry Markets Summarized.....	29
Up and Down the Meat Trail.....	19
Classified Advertising	44

EDITORIAL STAFF

EDWARD R. SWEM, Editor • HELEN PERET, Associate Editor
GREGORY PIETRASZEK, Associate Editor
EARL H. BERKY DOROTHY SCHLEGEL

Published weekly at 407 So. Dearborn St., Chicago (5), Ill., U. S. A. by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50; Canada, \$6.50, Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1948 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

ADVERTISING DEPARTMENT

Chicago: 407 S. Dearborn St. (5), Tel. WA bash 2-0742

HARVEY W. WERNECKE, Manager, Advertising Sales
FRANK N. DAVIS
H. SMITH WALLACE
JOHN L. McGUIRE
FRANK S. EASTER, Promotion and Research
F. A. MacDONALD, Production Manager

New York: 740 Lexington Ave. (22), Tel. Plaza 5-3237, 5-3238

LILLIAN M. KNOELLER
CHARLES W. REYNOLDS

Los Angeles: DUNCAN A. SCOTT & CO.
2978 Wilshire Blvd. (5)

San Francisco: DUNCAN A. SCOTT & CO., Mills Bldg. (4)

DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN, Editor C. H. BOWMAN, Editor

PUBLISHED BY THE NATIONAL PROVISIONER, INC.

THOS. McERLEAN, Chairman of the Board • LESTER I. NORTON
Vice President • E. O. H. CILLIS, Vice President
F. BORCHMANN, Treasurer • A. W. VOORHEES, Secretary

Why Buy Piping the Hard Way?

Get Everything from CRANE

It's as simple as that! Whether it's valves, fittings, accessories or fabricated piping . . . one catalog and one order bring everything you need from your nearest Crane supplier.

This vacuum pan installation, for example, shows how completely Crane works with any industry, regardless of the fluids to be handled. For Crane offers the world's most complete selection of brass, iron, steel and alloy piping materials. Standardizing on Crane gives you this 3-way advantage:

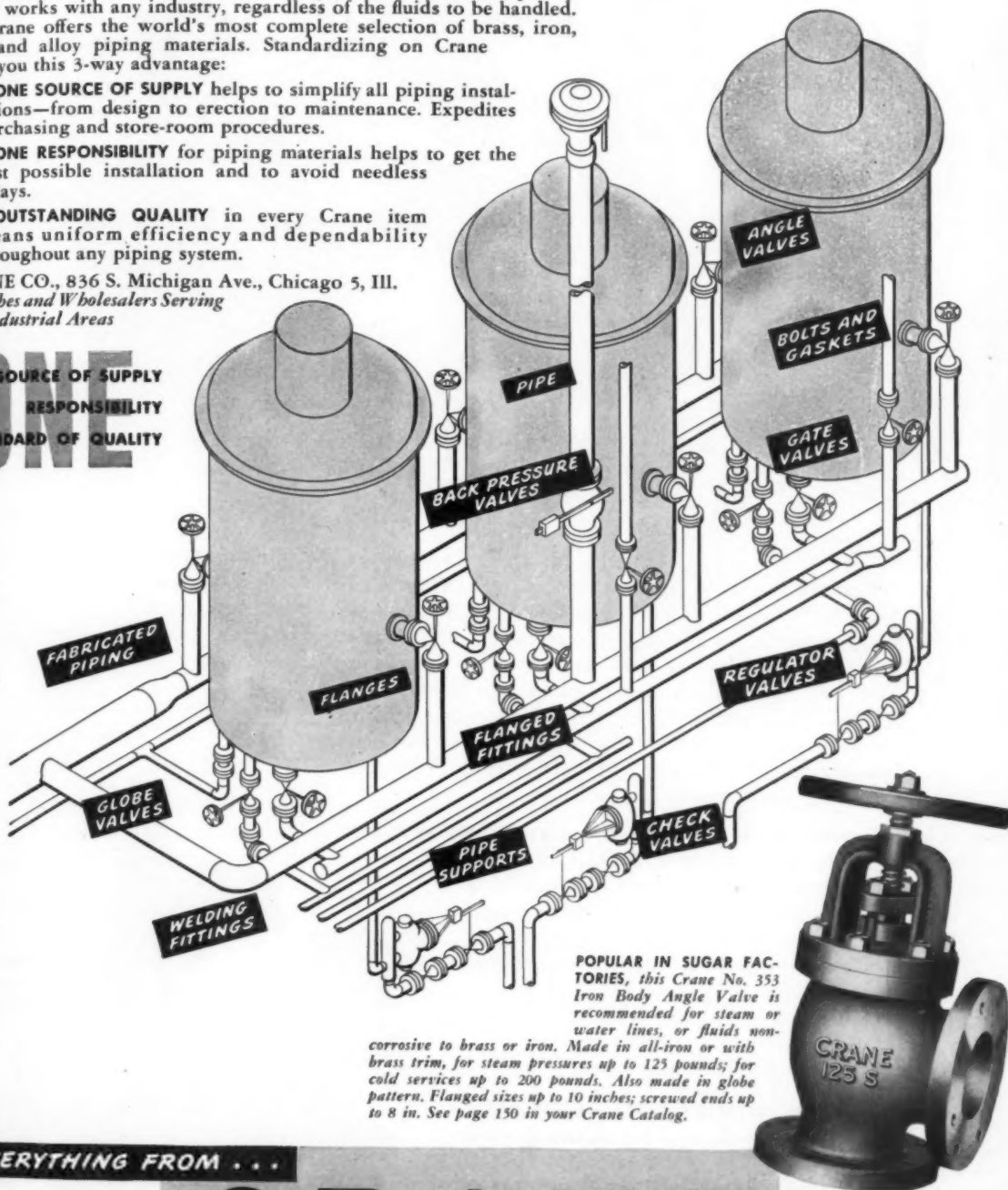
ONE SOURCE OF SUPPLY helps to simplify all piping installations—from design to erection to maintenance. Expedites purchasing and store-room procedures.

ONE RESPONSIBILITY for piping materials helps to get the best possible installation and to avoid needless delays.

OUTSTANDING QUALITY in every Crane item means uniform efficiency and dependability throughout any piping system.

CRANE CO., 836 S. Michigan Ave., Chicago 5, Ill.
Branches and Wholesalers Serving
All Industrial Areas

ONE
SOURCE OF SUPPLY
RESPONSIBILITY
STANDARD OF QUALITY



POPULAR IN SUGAR FACTORIES, this Crane No. 353 Iron Body Angle Valve is recommended for steam or water lines, or fluids non-corrosive to brass or iron. Made in all-iron or with brass trim, for steam pressures up to 125 pounds; for cold services up to 200 pounds. Also made in globe pattern. Flanged sizes up to 10 inches; screwed ends up to 8 in. See page 150 in your Crane Catalog.

EVERYTHING FROM . . .

VALVES • FITTINGS
PIPE • PLUMBING
AND HEATING

CRANE

FOR EVERY PIPING SYSTEM

BETTER CALL A *Three-cornered Conference*

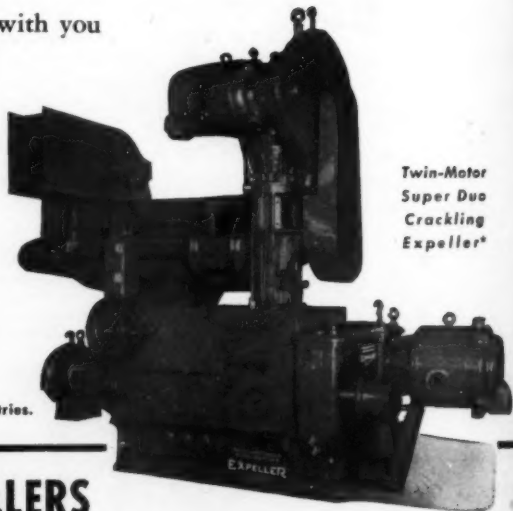


When the crackling department believes that present Expeller* equipment cannot produce the quality and production in pressed cracklings that management thinks is possible—call a third party into the discussion—call for an Anderson Engineer. He knows what results others are getting on similar materials using the same equipment that's in your plant—he can help you arrive at a standard of performance that your crackling department can achieve.

Why not let this Anderson Engineer meet with you and your superintendent and dig into the facts. It won't cost a cent to *get* the facts—it may not cost a cent to get the savings. If you are considering a program of modernizing your crackling operations, an Anderson Engineer will give you the information about efficient Expeller operations. Ask an Anderson Engineer to call, there's no obligation.

THE V. D. ANDERSON COMPANY
1965 WEST 96th STREET • CLEVELAND 2, OHIO

*Exclusive Trade Mark Registered in U.S. Patent Office and in Foreign Countries.



Twin-Motor
Super Duo
Crackling
Expeller*

Only **ANDERSON** *makes* **EXPELLERS**

Look what the Best Meat Loaves are wearing!

Popular brands of meat loaf in
Pliofilm wraps by Milprint



CUTS
SHRINKAGE
97%

PREVENTS
MOLD

PRESERVES
QUALITY

TODAY many of the best-known brands of meat loaf are packaged in moistureproof, air-tight **Pliofilm**. There are good, common-sense reasons why so many manufacturers are adopting this economical, transparent wrap.

Actual experience proves that in **Pliofilm**, meat loaf shrinkage is reduced 97%. Both packers and retailers benefit by this important improvement.

Because it bars air or moisture transfer, **Pliofilm** keeps meat loaf at peak quality, preventing mold contamination or discoloration, even at room temperatures.

What's more, **Pliofilm** responds excellently to multi-

color printing—affording clearer identification, more eye-catching display.

This magic wrap is being used with great success on meat loaves, boiled hams, bacon, as well as pre-cut meats, and other meat items. It's easily and economically applied. If you're not yet using **Pliofilm**, let us show you what it can do for you. Write: Goodyear, Pliofilm Department, Akron 16, Ohio.

Everything is better in Pliofilm

3-way protection against air, moisture, liquids

GOOD YEAR

THE GREATEST NAME IN RUBBER



Pliofilm—T.M. The Goodyear Tire & Rubber Company

FLAKES OF ICE!

**COST LESS THAN
5¢ PER 100 LBS.**

**FROM REVOLUTIONARY
BELT-ICE MAKER**

**MAKES DRY, FREE FLOWING ICE
PAPER THIN OR THICK
AS YOU WANT IT!**



**NEW DEVELOPMENT
PRACTICALLY ELIMINATES
MAINTENANCE COSTS!**

See Belt-Ice Maker before you order. Belt-Ice will save you money on ice making costs and will give you the kind of ice you want, when and where you want it.

TROUBLE FREE OPERATION

New light-weight, flexible ice producing stainless steel belt in Belt-Ice Maker cuts maintenance and operating costs to minimum because there's just nothing to get out of order. Use Belt-Ice Maker with your own ammonia, brine or freon system or install with separate compressor.

Get full details of Belt-Ice Maker today. Write for full information. No obligation of course.

The GLOBE Company

**4000 S. PRINCETON AVE.
CHICAGO 9, ILL.**

**EXCLUSIVE DISTRIBUTORS FOR
BELT-ICE MAKER
FOR THE MEAT PACKING INDUSTRY**

SAUSAGE MAKERS

**CHECK THESE OUT-
STANDING ADVANTAGES
OF BELT-ICE MAKER**

- ⚡ **Adjustable ice sizing—makes ice just the right thickness and hardness for your needs.**
 - ⚡ **No need to continually weigh ice—given size container always weighs the same.**
 - ⚡ **No rough, ragged harsh pieces of ice to clog or jam or cake machine or dull cutting blades.**
 - ⚡ **Makes ice right on the spot where you want it. Can be arranged for remote compressor installation.**
- Sanitary ice—frozen in stainless steel.**

AMMONIA BELT-ICE MAKERS AVAILABLE

**for immediate
delivery in
following sizes:**

Capacity	Floor Space
1 ton	32" by 56"
2½ tons	36" by 56"
5 tons	46" by 68"
7½ tons	46" by 75"
10 tons	46" by 82"

MAIL COUPON TODAY:

THE GLOBE COMPANY
4000 So. Princeton Ave., Chicago 9, Ill.

Send full details of BELT-ICE maker to

NAME

ADDRESS

CITY ZONE STATE

SIZES: ☐ 1 ton ☐ 2½ tons ☐ 5 tons ☐ 7½ tons ☐ 10 tons

CANCEL OVERTIME HEARINGS

Hearings of a Senate judiciary subcommittee on the need for legislation to offset the Supreme Court's overtime-on-overtime decision, originally scheduled to begin on November 30, have been cancelled. Senator Forrest C. Donnell, chairman of the committee, indicated the hearings have been called off because there would not be a quorum of the three-man group present for most of the meetings. Senator Cooper, one committee member, was defeated for reelection.

The announcement did not reveal whether there will be any attempt to hold the hearings before the new Congress convenes. There have been some indications that the Wage-Hour Administration would unofficially mark time on enforcement of its new rules until the eighty-first Congress has had a chance to act on remedial legislation.

ANTI-INFLATION PROGRAM

A program to battle inflation and high prices is being prepared by President Truman's Council of Economic Advisers with D. Edwin Nourse, chairman, in charge of the job. It is understood that the group is still greatly concerned about inflationary pressures and will probably recommend that the President give Congress an anti-inflation program calling for:

More taxes on corporations, including an excess profits tax; rationing and other controls over selected scarce commodities; further curbs on credit, and stand-by power to fix price ceilings on certain products, including meat.

MEAT SCRAP OUTPUT GAINS

IN JULY-SEPTEMBER PERIOD

Production of about 136,000 tons of meat scraps in the July-September quarter of 1948 has been reported to the Bureau of Agriculture Economics. This total exceeds the output for the same quarter of each of the three previous years, but is less than in 1944, the first period for which this information was made available.

Production of digester or feeding tankage, at over 45,000 tons, is the largest for the July-September quarter in the five-year reports now available.

The rate of production of meat scraps in 1948 exceeds that of any year in the five-year period. For the period from January to September this year an output of 421,371 tons of meat scraps and 129,006 tons of tankage was reported. Comparable nine-month totals were 402,908 tons of meat scraps and 121,893 tons of tankage in 1947; 393,008 and 109,146 in 1946, and 391,812 and 134,370 in 1945.

W. A. Netsch Advises Lamb Producer to Increase Output or Go Out of Business

W. A. NETSCH, vice president of Armour and Company, last week warned west coast lamb producers either to take their product out of the luxury class or face going out of business. "You must depart from the present-day fallacy of constantly pleading for government assistance," he said. "The pioneers who first built our sheep industry did not rely on tariff protection, government subsidy, support prices and other artificial help. They had faith in their ability to find profitable markets and developed means of capitalizing on the situation which existed."

The advice was given to members of the California Wool Growers Association at the group's eighty-eighth annual convention in San Francisco.



W. A. NETSCH

Netsch told the producers that the future of the sheep industry, and their future in it, depends on what they are willing to do. "We can have an expanding sheep and lamb industry and a profitable one if we will aggressively attack the basic problems and make the changes which are possible and which will improve efficiency, reduce costs and increase returns," he asserted.

"I am afraid that the sheep industry has lost sight of the fundamental principle of success in this country: that determination, aggressiveness, resourcefulness and ingenuity will overcome obstacles and make possible the attainment of desired goals."

He stated that the sheep industry today has a great opportunity. The overall meat situation is encouraging. An expanding human population, a continuing high level of consumer incomes and the demand for a higher standard of living point to a positive need for greater meat production. Educational work, meat promotion effort, meat eating habits built up during the war and the redistribution of income which has been taking place, are factors which are going to result in a continuing aggressive demand for meat at good prices.

"Reduced supplies of lamb compared with other meats and much special educational and promotional work has put lamb producers in a strong position to benefit from the favorable overall meat situation. The California producer has the additional advantage of a greatly expanded population on the West Coast right at his door. But if you growers sit back and let lamb production slip even further and try to maintain your incomes through an ever increasing price for a dwindling supply of lamb, you will destroy your opportunities. Now is the time to have an expanding sheep and lamb industry based on lower costs, improved efficiency and better breeding which will make possible a profit to the growers and feeders and lower prices to consumers."

Netsch cited the poultry industry as an example of what can be accomplished in the way of lower costs by research, breeding, improved efficiency and better management. He added that it is highly significant that in a ten-year period, commercial broilers have become a more important source of meat than lambs, and poultry continues to increase.

"You know you have been going out of the sheep and lamb business. Likewise, it should not be necessary for me

Supplier Group Will Soon Announce Program for 1949

The executive committee of the Meat Industry Supply and Equipment Association met Monday of this week in Chicago to discuss the association's objectives for the coming year. A. H. Noelke, secretary, announced that after another executive committee meeting, to be held sometime before December 15, a detailed program for 1949 will be announced.

Following the association's meeting in New York city in September during the American Meat Institute convention, a questionnaire was sent to the members, asking them to designate the major activities in which the association should become engaged—for the best interest of the suppliers and the meat packing industry. Noelke stated that the response from the membership had been good and that the reports were considered at the meeting this week and would be further analyzed in completing the organization's program.

E. P. Schoenthaler, vice president of the H. P. Smith Paper Co., is chairman of the executive committee and E. J. Marum, Wm J. Stange Co., is vice chairman of the steering group.

to tell you why sheep and lamb production has been declining. You know your own reasons, and those in other sections of the country are not much different. Sheep population has been decreasing, and the cry for government aid at one point or another has been increasing. It is time to reverse both trends.

Should Expand Lamb Industry

"I believe that the time has arrived when we can no longer depend on rising tariff barriers to keep our sheep and lamb industry profitable. There seem to be definite limits to higher wool prices because of the growing competition of other fibers. Higher tariffs cannot correct this situation. Furthermore, the consuming public will not stand for higher tariffs. As you know, Armour and Company has taken several groups of easterners on tours of livestock producing areas. We find that among these eastern leaders, larger support prices and higher tariffs on meats and wool are received very unfavorably. Generally, they have been most sympathetic and understanding regarding producer problems, but whenever the need for higher tariffs and trade barriers was mentioned, it brought an unfavorable reaction. Not publicly, but in their off-the-record comments among themselves and to our representatives.

"Likewise, all of the basic thinking in the country is for lower support prices rather than higher ones. So I don't believe you can depend on such measures for relief."

Netsch stated, however, that the outlook for the future of the industry is not hopeless. He suggested some possibilities for achieving a goal which would be beneficial to the producer, the consumer and the packer. Although a great deal has been accomplished in improving the breeding of flocks, more work should be done in this field, he said. You should have as an objective a 150 per cent lamb crop, even though such a lamb crop on the open range is impractical and unprofitable. A 150 per cent lamb crop is attainable and you have the problem of developing the breeding and the types that will give you that kind of a crop and have the other characteristics necessary for your area, he told producers.

Early Marketing a Problem

The problem of getting twin lambs ready for the early market is a matter of feed and breeding, and you need ewes that can raise and fatten two lambs. A larger lamb crop can easily mean a greater return even though it has to be marketed at a greater age, he stated, and the need for early marketing in California may not be so urgent with the improvement which has been taking place in local demand.

"I understand that one of the reasons for the relatively small lamb crop in California is the need for early breeding and the difficulty of getting this done in warm weather. This is another example of the kind of problems that I say can and must be solved by research.

Possibly selection of ewes that are early breeders or breeding for this characteristic will give the answer. The British have accomplished this with the Dorset Horn and many American breeders have developed lines of early breeding Rambouillets. If breeding and selection don't do the job, it may be possible to develop hormone stimulants or similar treatment that would be workable.

"The sheep and lamb industry still has a long way to go in its search for the ideal type or breed for each section of this country. It will be necessary to revise the emphasis. Too many breeders have been too much interested in the returns from wool and in capitalizing on fluctuating wool prices and differential between grades. The goal should be breeds and types which will produce the highest income on the average, considering both wool and meat.

Consider Wool AND Meat

"I am not going to minimize the importance of wool. There are great possibilities for increasing the sheepman's income by breeding and selection that will result in a heavier fleece and finer quality wool. But don't stop with the wool. The ideal sheep must also produce a desirable type of lamb of good grade and one that will finish out at a weight and quality that the housewife wants. We must not forget the consumer interest in this business of ours. After all, the housewife's likes and dislikes affect a substantial portion of your income. I hear many comments about the price per pound for the wool clip received by one producer as compared to another. I wish there was more talk about the average annual return per ewe. That would be a comparison which would emphasize what I have been suggesting as your breeding goal: the largest average income from wool and lamb combined achieved through a greater lamb crop, a heavier and more valuable fleece, a higher priced pelt on the lamb, and a greater weight of marketable product per ewe.

"But breeding is only one phase of this overall problem. There has been entirely too much talk about federal grazing restrictions. I know as you do that in many sections of our country grazing lands, public and private, have been seriously abused. The grazing capacity of the range lands is sharply below what it was 50 years ago. Most fair-minded students of the problem recognize that fact. But what are we doing about it? The conservative rancher is reducing his numbers and trying to keep his land from deteriorating further; the public land agencies claim they are trying to do the same.

Land Must Be Rebuilt

"We should stop this negative approach which only can result in a continued reduction in production. We must organize an aggressive, constructive, research and development program to build up the carrying capacity of our lands. We need new grasses and forage

crops, re-seeding projects, brush control, water conservation and dispersion measures, fencing, fertilizing and similar programs. It has been demonstrated that the proper use of minerals and trace elements can produce spectacular results. I am confident that concentrated research will eventually make available grasses that will double and triple the carrying capacity of our forest lands as well as the arid and semi-desert grazing lands.

"Considerable research is being carried on relative to the brush problem. Thanks to the pioneering work in California, it is now recognized that some of it can be controlled by burning. If we will approach the question with sufficient determination and resourcefulness, we can look for a substantial expansion in grazing capacity due to elimination of brush.

"Instead of quarreling with the Forest Service about whether a particular forest will carry 100 instead of 80 ewes per section, you should be concentrating your efforts on ways and means of building up the forest land so that it will carry 200 ewes per section. In 1918 forest grazing permits provided for 8,500,000 lambs; in 1947 it was 3,400,000. Everyone says we had too many in 1918. I say we should take the necessary steps to provide the grass that will enable us to exceed the 1918 peak. I believe that this nation can be sold on the need for spending the necessary money to rebuild our grazing lands but it will take an aggressive campaign to do it. . . .

What About Herder Program?

"How much can operating costs be reduced? It now takes 16 per cent less man hours per unit of production for meat animals than it did in 1917-21, according to a recent estimate by the USDA. Pretty good? No! It takes 26 per cent less for poultry, 40 per cent less for grains and 42 per cent less for cotton. I don't have any specific figures on lambs but, except for Texas, I don't know of any significant labor saving developments in this industry. I have heard much about the herder problem during and since the war; what have you done to solve or eliminate that problem? Are you sure you can't follow the example set by Texas and fence more of your ranges? I wouldn't accept 'impractical' for an answer until someone has tried it out for at least ten years. There is, of course, a point at which the investment in fences becomes prohibitive, but where is that margin? That is what we should find out as soon as we can."

Netsch also recommended use of efficient cost accounting practices for the lamb industry.

His concluding remarks concerned the meat packing industry, which he said has made some progress in more effectively merchandising lamb, in cutting the heavier carcasses and making the product more attractive. Through the

(Continued on page 27.)

Minimum Shrinkage for Smoked Meats

In another large meat packing plant a low temperature blast freezing tunnel is being used to shock chill ready-to-eat smoked meats immediately after their removal from the smokehouse. In this way drip shrinkage is halted immediately and the temperature of the cut is reduced rapidly to a safe level at which it can be placed in a low temperature cooler prior to wrapping. This packer believes that any excessive shrink resulting from the rapid circulation of cold air over the hams is offset by reduction in the shrinkage through drip.

Disregarding for a moment the factor of shrinkage, it would appear desirable for every packer producing ready-to-eat smoked meats to have facilities for lowering rapidly the temperature of these products after smoking and for their storage at temperatures not exceeding 36 to 40 degs. This is in accordance with safe standards worked out for such products by the American Meat Institute.

Another Midwestern packer who has a large smoked meats business lacks the refrigeration facilities to cover his entire smoked meats operation. Here the smoked meats are held in a cooler for a period of 24 hours at a temperature of 55 to 60 degs. F. This packer's shrink is 2 to 3 per cent. In this plant the product temperature can not be lowered more since the wrapping and order assembly rooms are not refrigerated.

Complete Refrigeration Cycle

Another house employing complete refrigeration in its handling cycle reports a shrinkage of 1 to 1½ per cent. In this plant the smoked meats are immediately placed in a cooler with a temperature of 30 to 35 degs. F. As the load of hot meats is placed in the room the cooler temperature rises to about 50 to 55 degs. However, after a 20-hour chill the product temperature is around 35 degs. F.

The smoked meats superintendent of this house stated he would like to lower his initial smoked meats cooler temperature to 20 to 30 degs. F. since he believes the shrinkage of the meat can be reduced below 1 per cent if the hot product is promptly chilled. As the product temperature began to fall he would cut back his cooler temperature to 30 to 35 degs.

In all the meat packers' smoked meats coolers visited the relative humidity was around 70 per cent.

In the study the difference in

shrink between the plants using completely refrigerated facilities for cooling, storing, wrapping and shipping smoked meats and those not using complete refrigeration was noted to be from ½ to 1½ per cent. In other words, assuming an average price of 50c for smoked meats, and an average tonnage of 70,000 lbs. per week, a packer without complete refrigeration might be losing from \$175 to \$525 per week.

As has been pointed out previously in THE NATIONAL PROVISIONER in connection with other operations, it is the completeness of the refrigeration cycle which determines whether the processor will obtain the maximum benefits of protection and low shrinkage for his product from the time it leaves the site of processing in the plant until it is delivered to the retail store.

Lacking proper refrigeration in the packing room, loading dock and delivery trucks, it was impossible for several of the plants mentioned earlier to lower the temperature of their smoked meat hanging coolers. To have done so at certain seasons would have resulted in "sweating" when the product was exposed to higher temperatures. The moist meats would then have offered fine media for the growth of mold and slime producing organisms.

Control Cooler Conditions

While no means a substitute for complete refrigeration, close coordination of smoked meat hanging and storage room conditions with the ambient dew point may permit the packer to carry lower temperatures in the room. The operation requires constant watching of weather reports, checking outside temperature and humidity and continual adjustment of refrigeration controls in connection with the cooler. It also calls for close coordination between production and sales. In hot spells, of course, the dew point might be too high to do anything about it.

A lower smoked meats cooler temperature has a number of advantages. The prompt chilling of the product's outer area stops the shrinkage occasioned by dripping. While it is true the internal temperature of smoked meats ranges from 140 to 150 degs. F., a temperature at which excessive fat breakdown does not take place, the outer area easily approaches 170° F., a temperature at which shrinkage is much more rapid. Quickly chilling the outer area prevents shrinkage.

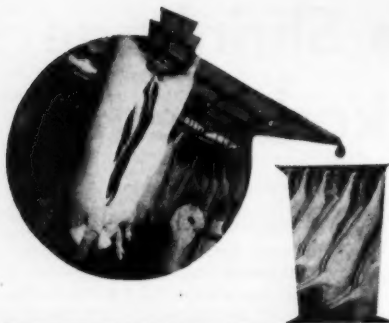
When the product temperature is lowered to 45 degs. F. the smoked meat product, especially a ham or butt, has a firm appearance. None of the meat juice is liquid or semi-liquid and the product has desirable appearance upon slicing.

REVIEW of a midwestern packer's practices in handling smoked meats, and comparison of his methods with those of other houses, indicate that there are rather wide differences of opinion over what constitutes desirable procedure, and also that there are good possibilities for saving through reduction of shrinkage by the use of adequate refrigeration in cooling, storage, wrapping and shipping.

The meat packer whose plant was visited first, after a short preliminary chill in the area adjacent to the smokehouse, moves his smoked meats into a holding cooler which is held between 52 and 55 degs. F. The total shrink the packer takes on these meats, weighed out from the smokehouse and held for a 20-hour chill, to the wrapping table, is 2 per cent. This packer feels he cannot hold a lower cooler temperature since neither his order assembly room nor his delivery trucks are refrigerated. Lowering the temperature below 53 degs. would cause sweating at certain times, and this is particularly true of smoked meats which are packed in transparent wrap.

Plant With Lower Shrink

Checking with another midwestern house processing a large volume of smoked meats, it was found that the shrinkage in this plant was held to within 1½ per cent. However, this establishment has a refrigerated loading dock and delivery trucks and the smoked meat cooler is held at 35 degs. F. Over a 20- to 24-hour chilling period the temperature of the product is lowered to 45 degs. F. The smoked meat superintendent stated that the temperature in which the product is shipped is 55 degs. F., or about 10 degs. above the meat temperature. Most this plant's production moves by refrigerated railroad cars to eastern markets.



RECENT MEAT RESEARCH

Results of research conducted by government agencies, experiment stations and colleges and universities during the past year, which are of direct interest to the meat packing field, were reported at the meeting of the American Society of Animal Production in Chicago this week. They cover such subjects as the role of sugar in curing, ultraviolet irradiation, mold control on stored meats and factors influencing storage meat quality.

REPORTS on the production of bacon type hogs for the Northwest, mold control and the role of sugar in curing southern style hams were among the papers of interest to packers presented at the fortieth annual meeting of the American Society of Animal Production at the Hotel Sherman in Chicago on November 26 and 27. A number of these papers are abstracted below:

"Production of a Bacon Type Hog Suitable to the Feed and Climatic Conditions of the Pacific Northwest" was presented by M. E. Ensminger, H. H. Brugman, and R. F. Johnson of Washington State College.

A line, referred to as Project No. 61 hogs, was started in 1945 at the State College of Washington, and is based on a crossbred foundation of five Danish Landrace boars and 18 Chester White females. Three Landrace boars and 13 Chester White females have contributed to the present breeding herd. The herd has been bred entirely from within.

The primary objective has been the development of a superior meat type of hog, with carcass studies used as a guide. Carcass measurements taken include percentage of the five primal cuts, total lard (back fat, plate and leaf lard), length and average thickness of back fat. All percentages are based on cold weight. A photograph is taken of the cross section at the first rib of one side of the carcass, the loin area is measured with a planometer and the bacon rasher is graded. Selection has also been rigorous for such economic factors as fertility, survival, rate of gain and economy of gain. Performance has been maintained. Carcasses are longer and of more desirable bacon type than the Chester White control lots. An analysis of the overall breeds champion carload lot of 26 Project No. 61 and 24 Duroc Jersey reserve champion barrows at the 1947 Pacific International showed that the Project No. 61 barrows weighed on the average 220 lbs., yielded 5 per cent more primal cuts, and had 26 per cent less backfat than the Duroc Jerseys which weighed 42 lbs. less.

"Shear Tenderness Tests on Beef Short Loins" by L. H. Blakeslee and J. I. Miller, Cornell University.

There is a dearth of objective information on the tenderness of several grades of beef. Data were presented in this paper on the shear tenderness of

10 beef short loins at four locations, posterior to anterior. Two Commercial, two Good and two Choice short loins were tested two days after slaughter. One Good short loin was tested six days after slaughter. In like manner, three Choice short loins were tested, one at eight days, one at 14 days, and one at 24 days after slaughter. Data were also presented on the shear tenderness of 18 paired short loins tested in a similar manner.

Six of these paired short loins were graded Choice, six Good, three Commercial, and three Utility. The method of sampling made it possible to test paired steaks after two, nine, 16, and 23 days of aging. One of each pair was tested before freezing and the other after freezing at -10 degs. F. and three or more months of frozen storage at 0 degs. All shear tenderness tests were made after roasting in a 350-deg. oven to a 136-deg. internal temperature on the longissimus dorsi muscle only. A summary of the data shows that short loins are less tender at the rib end than at the porterhouse steak end. Analysis of variance of the 18 paired short loins tests shows a highly significant difference between two-day aged beef and that aged longer, between grades, and between aged and aged and frozen samples.

"The Role of Sugar in the Production of Southern Style Hams" by T. N. Blumer, D. E. Brady, F. H. Smith and L. N. Tucker of the North Carolina Agricultural Experiment Station.

In a study of hams cover-cured with from 0 to 43 per cent sugar in the salt mix and aged 125 days at 65 to 70 degs. F. at an average humidity of approximately 55 to 60 per cent, it was found that the varying amounts of sugar had only a slight influence on the palatability and other important composition characteristics. The highest content of sugar found to be present in the tissues at the conclusion of curing was less than 1 per cent. Equalization of the moisture and salt content was rather rapid during the first 26 days of aging. Acceptance studies indicate that hams produced in this manner, and containing approximately 45 to 50 per cent moisture and 5 to 6 per cent salt, meet with very favorable response.

"Ultraviolet Irradiation of Beef and Pork for Low Temperature Storage" by D. E. Brady, F. H. Smith, L. N. Tucker,

T. N. Blumer, North Carolina Agricultural Experiment Station.

The possible deleterious influence of ultraviolet rays in shortening the induction period with earlier onset of rancidity in the frozen food product is the characteristic with which this paper is concerned. On the basis of the variables studied it was found that the length of frozen storage period had the most pronounced effect in shortening the induction period and rancidity development. The effect of irradiation was least important and the length of holding period of intermediate influence. Little practical importance can be attached to peroxide values which, while appreciable, are of insufficient size to indicate rancidity levels which are organoleptically discernable.

"Mold Control in Stored Cured Pork" by R. W. Bray and Flora Henning, University of Wisconsin.

Trimming loss, off flavors and unattractiveness due to mold constitute a problem in the storage of cured meats. In three years, 1946 through 1948, several materials have been applied to the outside of hams, shoulders and bacon in an effort to inhibit or retard mold growth and to note their effect on the flavor of the meat. In these studies several proprietary materials have been used, one containing calcium propionate, another containing a special grade of oat flour, two proprietary waxes, linseed oil, lard alone, lard plus linseed oil and lard plus a commercial antioxidant. Observations were made on the extent of the mold growth and palatability tests were made by the triangular or differential taste test.

It was observed that mold growth was inhibited by the materials containing calcium propionate and one of the proprietary waxes. A retardation of mold growth was noted where the treatment consisted of linseed oil, one of the waxes and the special grade of oat flour. Weight losses during storage were least in lard, lard plus linseed oil, and with wax which inhibited the mold. The palatability committee found objection to flavor in the calcium propionate, lard and lard plus linseed oil lots. The special grade of flour gave slight improvement in flavor over the control. Off-flavors due to mold were observed in the control lot and lots where mold was not inhibited. Rancidity was noticeable in the lots where lard was applied. Further palatability tests are planned

before detailed presentation is made.

"A Study of Certain Factors of Quality of Meat in Relation to Methods of Protection in Freezer Storage" by R. L. Hiner, A. M. Gaddis and O. G. Hankins of the U. S. Department of Agriculture.

Beef, pork and lamb cuts from animals produced and slaughtered by standard procedures were frozen and stored under conditions which controlled one or more of the important factors of desiccation, atmospheric oxidation, bacterial growth, and enzyme activity. Storage was for periods up to 83 weeks at temperatures of -114, 0, 15 and 18 degs. F. Samples were stored without protection, wrapped in cellophane, dipped in gum-guaiac treated lard and vacuum packed. Meat stored at 0 degs. was superior to that stored at higher temperatures for any given method of protection. However, vacuum packed samples stored at 15 and 18 degrees were nearly equal to those stored at 0 degs. and far superior to the samples saving other kinds of protection. Protection with gum-guaiac treated lard was better than with cellophane with respect to desiccation as well as to oxidation and related factors. Chemical and organoleptic data indicate that the retention of fresh meat quality up to a year at temperatures from 0 to 18 degs. was primarily a matter of preventing atmospheric oxidation of the fat. Apparently, in the absence of air, hydrolytic and oxidative enzyme activity was slight at temperatures as high as 18 degs. Changes in the lean tissue, such as slight proteolysis at above 0 degs., increase in fluorescence, and large, progressive and variable decreases in soluble protein did not appear especially significant. Decrease in scores for flavor of lean, though moderate and rarely reaching the point of undesirability, seemed to reflect changes in desirability of flavor of fat.

"The Effect of Method of Cooking on Tenderness of Beef at Different Intervals After Slaughter" by Pauline Paul, L. J. Bratzler and E. D. Farwell, Michigan State College.

There has been considerable discussion as to whether or not beef cooked as soon as possible after slaughter would be tender. This experiment was designed to compare the effect of slow and rapid heat penetration on tenderness of beef cooked at different intervals after slaughter. The semitendinosus and biceps femoris muscles from three animals were used. Three steaks and three roasts were cut from each muscle. The six steaks and roasts from each animal were paired, and the pairs distributed at random over the following time intervals after slaughter: 1 to 1½, 6, 13, 25, 49 to 54, and 145 to 150 hours. One steak and one roast from each muscle were cooked at each time interval. The steaks were fried in deep fat at 150 degs. C. to an internal temperature of 63 degs. C. The roasts were cooked in an oven 163 degs. C. to the same internal temperature as the steaks. The force required to shear the cores from the steaks increased up to the 13-hour

PLASTIC ARM GUARD IS USED BY WORKERS

A plastic arm guard, easy to slip on and off and attractive in appearance, yet providing proper protection to beef boners and other butchers, is being worn voluntarily by all workers in the Sioux Falls plant of John Morrell & Co. who need arm protection. The guard, which was developed by Joseph Pochop, plant safety director, and first employed about two years ago, is now being used by approximately 50 workers in the plant.

Other desirable features of the plastic guard are that it is light in weight, sanitary since it can be quickly cleaned with warm water, and practical as it does not become saturated with grease and get limp.

Management feels that the guard has met with such good acceptance by workers because it can be easily slipped on and off instead of having to be buckled on and unbuckled, a rather tedious task which many workers refuse to do. It is said that the plastic device can be quickly slipped on regardless of the amount of clothing an employee may be wearing for work in refrigerated rooms.

The guard is made at the Sioux Falls plant from a light, transparent plastic such as lucite, which is bought in sheets and cut according to the pattern and

molded. The dimensions of the guard are: length, 8 in.; width, 11½ in. at the widest point, tapered to 8½ in. The piece is shaped over a mold frame to a "cuff" with a diameter of 3½ in. at one end and 2½ in. at the other. The mold frame is then placed in boiling water to



shape the plastic. The frame has a lipped edge of ¼ in. at the smaller end. The plastic is pushed out of the mold
(Continued on page 26.)

interval, then decreased, while the force required to shear the cores from the roasts was highest at the 1 to 1½-hour interval and decreased thereafter. It is suggested that the cuts at the 1 to 1½-hour interval had not gone into rigor mortis, that the heat penetration through the steaks was sufficiently rapid to inactivate the enzymes present before rigor set in, but that penetration of heat into the roasts was sufficiently gradual to induce heat rigor.

"Factors Influencing The Quality of Frozen Storage Meat" by P. Thos. Ziegler and Jas. A. Christian, Pennsylvania State College.

The length of the prefreezing period affects the storage life of all types of meats and particularly pork. Meats chilled for 48 hours at 33 to 37 degs. had longer storage life than aged meats. Sausage made from 24-hour chilled pork had several months longer storage life than sausage made from pork that was aged four to five days. The tendering effect of aging on beef held two days, four days, seven days, and 14 days was definitely in favor of the 14-day aging period for meat that was to be consumed fresh or as frozen beef during a two-month period. Tendering by aging was offset by the tendering by freezing as the zero storage period progressed and was no longer a factor after six months of frozen storage. Beef frozen at -110 degs. F. and stored at 0 degs. was more tender than beef frozen and stored at zero but had the same tenderness after six months of zero storage. Lamb and mutton had longer storage life than other meats.

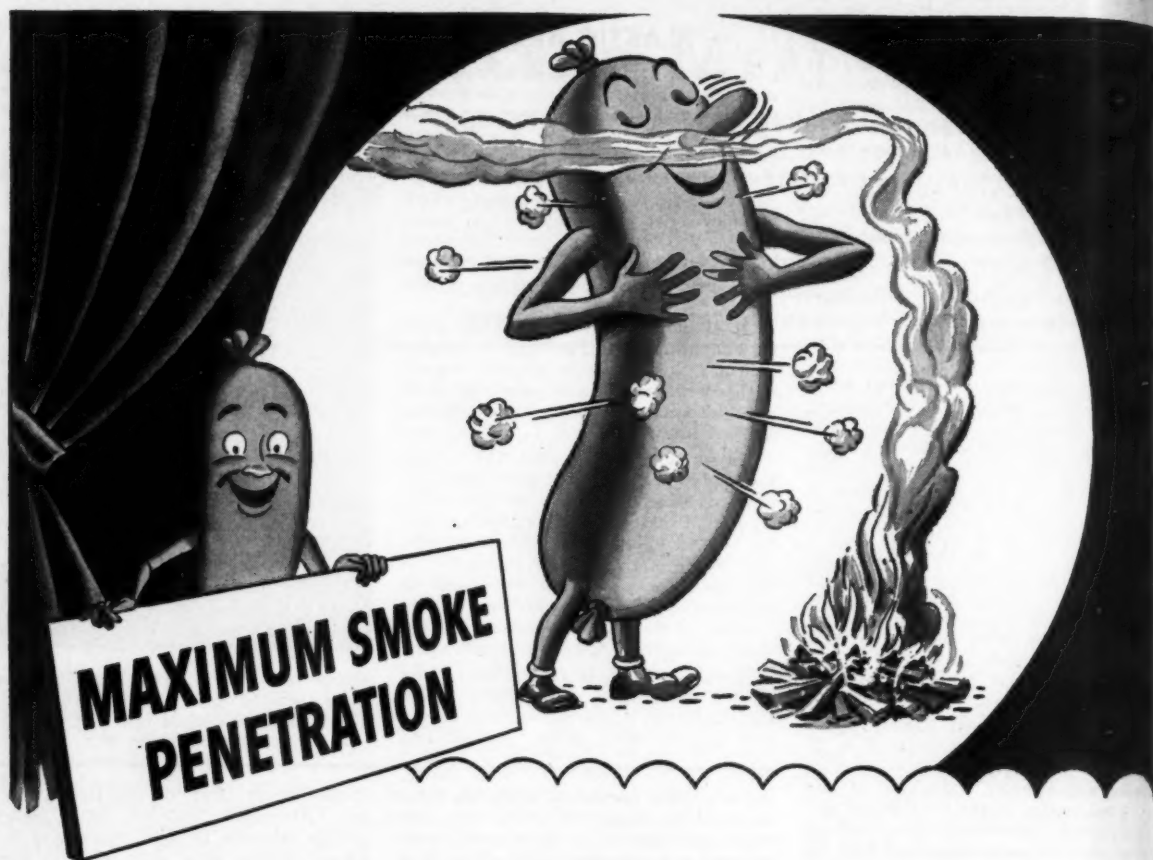
The type of wrapping material was important in maintaining quality in

frozen meats after six months of storage. Aluminum foil of .0015 gauge proved superior to other types and the waxed papers were definitely not adequate for storage periods over six months. A storage temperature of -20 degs. F. gave three to six months longer storage life to meats. Zero storage of cured meats proved inadvisable. Liver and liver products stored well at zero, but scrapple (without liver) poorly.

"Initial Physical and Chemical Changes in Beef as Related to Tenderness" by J. M. Ramsbottom and E. J. Strandine, Swift & Company.

Boneless loin steaks were cut from ten good and utility beef carcasses. They were tested at frequent intervals from two hours after slaughter until the twelfth day. Representative steaks were frozen and later thawed for comparative tests. Data were collected on temperature, color, pH tenderness, palatability and histology of the meat.

Beef frozen at two hours after slaughter was lighter in color in the frozen state and darker in the thawed state than beef handled according to commercial practice. Beef which was chilled as boneless loins was less tender than beef which was chilled as carcass sides. The beef was more tender at two hours following slaughter than it was at any time thereafter for the next two to six days. By the ninth and twelfth days after slaughter the beef had improved in tenderness so that it was more tender than it was at two hours following slaughter. A microscopic examination of the muscles showed that there was a significant relationship between the physical characteristics of the muscle fibers and the tenderness of the beef.



Naturally, sausages have a fine smoky flavor in

Armour Natural Casings

Smoke penetrates evenly, deeply, easily, through Armour Natural Casings. Yes, Armour Natural Casings give your sausages the fine smoky flavor your customers prefer.



Use these fine natural casings to give your sausages all of these advantages:

<i>Appetizing Appearance</i>	<i>Inviting Tenderness</i>
<i>Protected Freshness</i>	<i>Utmost Uniformity</i>
<i>Finest Smoked Flavor</i>	

ARMOUR
AND COMPANY

MERCHANDISING *Ideas and Trends*

HYGRADE INTRODUCES MULTI-ITEM PACKAGES

The Hygrade Food Products Corp. will introduce a series of multi-item packages of tinned meats in key eastern and midwestern cities early in December, the company announced recently. The new packages represent a departure from standard merchandising practice in canned foods. Named Hygrade's "Piggy Bank," "Portable Pantry" and "Breakfaster," they contain varying assortments of tinned ham, bacon, frankfurters, sausages and jars of instant coffee.

The two-pronged purpose of the new marketing technique is to multiply purchases of Hygrade products at the point of sales and break down consumer habit of buying aimlessly in dribs and drabs, it was explained by Hygrade officials.

The central theme of Hygrade's initial advertising and promotion cam-

paign, geared to the Christmas season, is the suitability of the packages for year-round gift giving, tapping the huge "bread and butter" gift market with a practical, common-sense gift in a "party" package. Later promotions will emphasize the long-range, day in, day out practicality of the packages for average household use.

In addition to the gift idea, the following considerations prompted Hygrade to embark on its multi-unit package campaign:

1. Anticipation of housewife acceptance, based on economy in shopping time and effort.
2. Growing trend in packaging food of all types has created fertile field for new packaging ideas.
3. Buyer will become acquainted with products in package with which he

may not have been familiar.

4. Colorful packages, breaking the monotony of long rows of canned goods, will attract shopper's eye. Novel handling will be an enticement to buy. "Piggy Bank" can be used as an actual child's piggy bank.

The Hygrade multi-unit package idea is not unlike the one which manufacturers of breakfast cereal have been using for several years. The consumer is sold a package containing a number of portion-sized boxes of cereal.

AMI ADS TO FEATURE PORK

The American Meat Institute is featuring pork in magazine advertising of the meat educational program during December. The nutritional value of pork—and all meat—is presented graphically in the December 20 issue of *Life* magazine, out December 17, and in the December 21 issue of *Look*, out December 7.

The feature of December's "Meat Page" in the *Ladies' Home Journal*, *Woman's Home Companion*, and *Good Housekeeping* is a rib half of a pork loin. This advertisement shows how to get from one cut, three fresh-cooked meals—barbecued backbones, pork chops and a pork roast.

The Fred Waring show, broadcast every Tuesday and Thursday morning over NBC, also will be featuring fresh pork as well as a variety of other cuts which participants and their dealers can use in their sales programs during December.

WHOLESALE PRICE INDEX

The Bureau of Labor Statistics has developed a new wholesale price index which is being released on a current basis in place of the former weekly index which has been issued since 1932. The new index is designed as a counterpart of the Bureau's monthly wholesale price index. The new series is based on an abbreviated sample of 115 commodities drawn from the nearly 900 included in the comprehensive sample on which the monthly index is based.

QMC BUYING CANNED MEAT

The Chicago Quartermaster Purchasing Office this week invited offerings of 150,000 lbs. of canned Vienna sausage, bids to be opened November 30. Inquiries should be addressed to the purchasing office of the Chicago Quartermaster Corps at 1819 W. Pershing rd., Chicago 9.



NEW HYGRADE TINNED MEAT PACKAGES

Hygrade Food Products Corp. is introducing these multi-item packages of canned meats and instant coffee early in December. Named Hygrade's "Portable Pantry," "Piggy Bank" and "Breakfaster," the packages are designed to simplify shopping and serve as food gifts. They were developed by the Zan Diamond Co.

1948-49 Output of Fats and Oils to be Biggest for Any Peacetime Year

The U.S. Department of Commerce reported this week that 1948-49 production of fats and oils will probably be the largest in peacetime history. Large vegetable oil crops will bring production to 10,300,000,000 lbs., or 500,000,000 lbs. higher than last year, and near the record 11,000,000,000-lb. output of 1943-44.

Edible vegetable oil production may run 475,000,000 lbs. higher than last year, with increases also in lard, butter, and linseed oil. The main decline will be in

inedible tallow and grease which may fall 150,000,000 lbs. from the record 2,000,000,000 lbs. output in the year ending last June 30.

Demand for fats and oils will be heavy; domestic disappearance January through August was 270,000,000 lbs. more than in the same 1947 months. Vegetable oil use, principally cottonseed and soybean oil, accounted for the full jump. Butter consumption declined 135,000,000 lbs. while lard consumption was up 100,000,000 lbs.

The Department said overall stocks increased 220,000,000 lbs. in the first eight months of the year, but declined 200,000,000 in August and another 100,000,000 in September, leaving Sep-

tember 30 stocks 60,000,000 lbs. below the total inventories for September 30, 1947.

The report said that the exception to the declining stock trend has been inedible tallow and grease, with these stocks standing at 300,000,000 lbs. or more since March and the highest for any period of record except in 1944 when there was a record hog slaughter.

License and Inspection Fee System Asked in Milwaukee

A combined license and inspection fee for meat packers in Milwaukee, Wis., has been proposed by Mayor Zeidler to take the place of an ordinance he recently vetoed. Zeidler suggested a uniform license of \$700 to \$1,000 for all packers in the city. In addition, packers inspected by the city's health department would pay a fee based on the time inspectors spend in their plants.

The ordinance previously proposed would have raised about \$43,080 a year through a \$2.20 hourly charge for the services of inspectors at slaughterhouses. Zeidler turned it down because he said that it would place the smaller packer in an unfavorable position to compete with large companies which have their meat inspected free by the federal government. He said the system he proposed probably would not raise as much money as the one he vetoed.

INDUSTRY SAFETY IMPROVES

Injury frequency statistics compiled by the Bureau of Labor Statistics of the U. S. Department of Labor showed a drop in the rate for the slaughtering and meat packing industry from 35.7 in 1946 to 29.9 in 1947.

The injury frequency rate for all manufacturing industries in 1947 declined nearly 6 per cent from an average of 19.9 disabling injuries per million employee-hours worked in 1946. The 1947 average was 18.8, according to the final report on work injuries in 1947. In general, the severity of injuries reported in the manufacturing industries was less in 1947 than in 1946.

PORTAL-TO-PORTAL PAY

The constitutionality of two provisions of the portal-to-portal law protecting employers from some back wage claims under the wage-hour act were upheld this week by the U.S. Supreme Court. The court, in effect, supported the provision that no employer shall be liable for any back pay claim under the act if he can prove he acted in good faith in conformity with a ruling of some government labor agency. It also approved a provision under which a federal court can assess damages at less than the amount required by law if the employer demonstrates he acted in good faith.

Truck
H

Under
district
ers and
motor v
ily used
within t
to the
teen wa
a chain
ment st
time co
The stor
Motor C
ing their
Wage-H

The c
tiffs we
or drive
four w
helpers.

"Whe
employe
arily p
safety
used for
fendant
such du
ly amon
their pe
in inter
Comme
establis
hours of
the pro
... con
empt fr
Standar

JERSE
H

The
sion ha
ing the
for hun
bidding
other
infracti
penalty
or both

The
slaught
and sti
sold—in
the sa
nent si
"Horse
sale of
the rec
must o
is \$50
salers.
govern
labeled

The
sumer
March
Bureau

The N

★

Guardians

OF THE NATION'S FOODS

CHICAGO

2101 W. PERSHING RD.
ZONE 9

DETROIT

1448 WABASH AVE.
ZONE 16

UNITED STATES COLD STORAGE

Four Modern Fortresses For Guarding The Nation's Foods

DALLAS

1114 WOOD STREET
ZONE 2

KANSAS CITY

500 EAST THIRD ST.
ZONE 6

WRITE FOR DETAILS

Truck Drivers and Helpers Exempt from Wage-Hour Act

Under a recent ruling of the U. S. district court of eastern Michigan, drivers and helpers who operate and load motor vehicles regularly and customarily used in interstate commerce come within the Motor Carrier Act exemption to the Fair Labor Standards Act. Sixteen warehouse and garage employees of a chain furniture and musical equipment store brought suit for unpaid overtime compensation under the F.L.S.A. The store managers had relied upon the Motor Carrier Act exemption in excluding their employees from coverage of the Wage-Hour Act.

The court found that 12 of the plaintiffs were regularly employed as drivers or drivers' helpers and that the other four worked as loaders and drivers' helpers. Ruling of the court was:

"Where, as here, it appears that each employee-plaintiff regularly and customarily performed duties affecting the safety of operation of motor vehicles used for interstate transportation of defendant employer's merchandise, and such duties were shared indiscriminately among plaintiffs and mingled with their performance of other like services in interstate commerce the Interstate Commerce Commission has power to establish qualifications and maximum hours of service for them pursuant to the provisions of the Motor Carrier Act . . . consequently such employees are exempt from coverage of the Fair Labor Standards Act."

JERSEY CITY ADOPTS NEW HORSEMEAT REGULATIONS

The Jersey City, N. J., city commission has passed an ordinance prohibiting the sale of horsemeat where food for human consumption is sold and forbidding the mixing of horsemeat with other meat or food products. Any infraction of the regulation carries a penalty of \$200 fine, or 90 days in jail, or both.

The ordinance also prohibits all slaughtering of horses in Jersey City and stipulates that where horsemeat is sold—in establishments devoted only to the sale of horsemeat—very prominent signs must be displayed stating: "Horseflesh is sold here." Storage or sale of horseflesh is also regulated, with the requirement that anyone selling it must obtain a permit. Cost of a permit is \$50 for retailers and \$100 for wholesalers. All horseflesh must be U. S. government inspected and must be labeled as horseflesh.

PRICE RISE CHECKED

The steady upward movement of consumer prices, which has continued since March, was checked last month and the Bureau of Labor Statistics consumer

price index for October 15 showed a drop of 0.5 per cent compared with a month earlier. The October decline in the cost of living was attributed by the BLS to a substantial and general decline in the retail price of foods, including meat and fats and oils. Other factors almost offset the declines registered in the food group.

The checking of the rise in living costs means that there will be no upward revision in the wage rates of General Motors employees during December, January and February. The company's wage rates, which are tied to the cost-of-living index, influence other employers and unions in wage adjustments and demands.

FINANCIAL NOTES

John J. Felin & Co. has declared a dividend of \$2.50 on the common stock, payable December 16 to stockholders of record on December 6. The company paid \$1.50 in each of the three previous quarters.

Swift & Company has declared a quarterly dividend of 40c, payable January 1, 1949 to stockholders of record December 1, 1948.

Tobin Packing Co. has declared a 15c quarterly dividend, payable January 3, 1949 to stockholders of record December 15, 1948. The firm also declared a quarterly dividend of \$1.75 on the preferred stock.



Call Ryerson for Allegheny Stainless

Every Kind, Shape and Size in Stock

When meat packing problems call for stainless steel, it will pay you to call Ryerson for Allegheny stainless. You get quick shipment of any quantity—the same prompt, personal service whether you need a single piece for test installation or a carload.

You can call, confident of getting the best. Allegheny Metal is the time-tested stainless steel made by America's oldest stainless producer. And just as Allegheny was the pioneer manufacturer; so Ryerson was the first to offer stainless from stock. A quarter century of stainless experience en-

ables us to give practical, profitable assistance in specifying and fabricating this corrosion resisting metal.

Expert counsel is always available at any of our thirteen conveniently-located plants. So contact the plant nearest you for complete stainless service.

PRINCIPAL PRODUCTS

Bars—Carbon and alloy	Sheets—Hot and cold
hot rolled and cold fin.	rolled, many types and
reinforcing	coatings
Structurals—Channels,	Tubing—Seamless and
angles, beams, etc.	welded, mechanical and
Plates—Sheared and U.	boiler tubes
M., Inland 4-Way Floor	Stainless—Allegheny
Plate	sheets, plates, tubes, etc.
	Machinery & Tools—for metal working

Joseph T. Ryerson & Son, Inc., Plants: New York, Boston, Philadelphia, Cincinnati, Detroit, Cleveland, Pittsburgh, Buffalo, Chicago, Milwaukee, St. Louis, Los Angeles, San Francisco

RYERSON STEEL

MINUTES saved in cutting time and PENNIES saved in maintenance and power add up to EXTRA PROFITS

No. 521 "Boss" Silent Cutters save time, labor, power and maintenance. These savings are effected by such exclusive features as the extra low bowl (35" from floor to bucket rest) and the automatic revolving disc unloader, each of which speeds the work and lessens labor.

The special "Boss" bowl bearing, illustrated here is a further example of "Boss" superiority. The weight of the cutter bowl is supported and equalized by this 48" bearing (size 80-A cutter, other sizes in proportion) containing 146 balls. With this giant, rolling support no steady rests are required, hence no "drag" is present, operation is smooth, silent and efficient and less power is consumed.

A complete description of these and other exclusive features of the "Boss" Silent Cutter will gladly be given on request.



Best Buy Boss



The Silent Cutter is one of many hundreds of items of meat packing equipment bearing the name "Boss". Write now for literature on the equipment you need.



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

Pers
o

• Quake town, Pa. operated the slaug the dom company cass and meat un tion. Off Eugene Irving S Fox. Th trade.

• Max J rea Pack intend at Phoe added a open the spent th ing the from th Packing West is worth is

• A lar plant ha by the C ing equi be in op key pac first wee tinued t it was s manage try prod has been

• Feder suspend Amboy N. J., o guilty transpor and Pe question boiled h in inter ment in

• Harle Mont., been clo has ad store an frozen

• Swift building located Stock structur crete, i tract h the mo proxim It is ex months

The N

Up and down the MEAT TRAIL

Personalities and Events of the Week

● Quaker City Packing Co., Inc., Allentown, Pa., has leased the plant formerly operated by the Quaker Packing Co. for the slaughter of choice horsemeat for the domestic and export trade. The company packs fresh horsemeat in carcass and boneless cuts and frozen horsemeat under U. S. government inspection. Officers of the firm are: President, Eugene John Rudman; vice president, Irving Straus, and treasurer, Sam S. Fox. They are all well known to the trade.

● Max Jungbauer, formerly with Tovrea Packing Co., is the new plant superintendent for the Western Packing Co. at Phoenix, Ariz. The company has added a sausage department which will open the first of the year and Jungbauer spent the week in Chicago superintending the loading of sausage equipment from the Hofherr Meat Co. Western Packing Co. kills cattle and hogs. Paul West is president and Clyde Killingsworth is general manager.

● A large poultry and turkey packing plant has been opened at Fresno, Calif. by the Cudahy Packing Co. Eviscerating equipment is being added and will be in operation early in December. Turkey packing started at the end of the first week in November and will be continued through the Christmas holidays, it was stated. H. G. Koenig, formerly manager of the Cudahy dairy and poultry products plant at New Ulm, Minn., has been appointed manager.

● Federal Judge Thomas F. Meaney has suspended sentence in favor of the Perth Amboy Packing Co. of Perth Amboy, N. J., on the company's recent plea of guilty on the charge of improperly transporting meat between New York and Perth Amboy. The shipment in question involved about 1,500 lbs. of boiled hams and smoked butts shipped in interstate commerce without government inspection.

● Harlowton Meat Co. of Harlowton, Mont., opened recently after having been closed for about a year. The firm has added a modern self-service food store and is handling refrigerated and frozen items.

● Swift & Company will replace five buildings at its plant in Cleveland, O., located opposite the Cleveland Union Stock Yards, with a single fireproof structure of brick and reinforced concrete, it was announced recently. Contract has been let for construction of the modern, four-story building, approximately 90 by 190 ft. in floor area. It is expected to be completed within 12 months. A. L. Eviston, manager of the



SERVICE DINNER OF CINCINNATI BUTCHERS' SUPPLY COMPANY

The Cincinnati Butchers' Supply Co. held a service dinner at the Cincinnati Club on November 17 honoring all employees with five or more years of service, and particularly Albert Johnson, who has been with the company since 1886. Fifty-two employees were present, representing a total of 1153 years of service to the meat industry, an average of 22.2 years each. City councilman and former Mayor Carl Rich in a talk emphasized that America is made up of people and companies with achievement records similar to those of the "Boss" firm and its employees, and that the future of America would depend on others following the same program. Additional talks were made by C. Oscar Schmidt, jr., the firm's president, and by William C. Schmidt, vice president.

Introductions were made by Herman Schmidt, chairman of the board. Acceptance talks were made by Albert J. Apfel, representing the office, Jacob Jacobs, representing the shop, and by Carl Schwing, sr., representing the sales force. Miss M. A. Schmidt, former secretary, gave some recollections of the industry.

Cleveland plant, said that the new building will house beef coolers, beef boning, lard, smoked meat and sliced bacon operations, in addition to supplies.

● The Peterson Manufacturing Co. of Los Angeles, renderer of meat scraps and tallow, held its annual pre-Thanksgiving turkey dinner on November 18 at the general office. R. B. Mortimer, general manager, and Willard H. Day, office manager, with the assistance of 125 employees, acted as hosts for the affair. Some 200 guests, made up of local packers, brokers, millers, and a number of those from whom the firm purchases raw materials as well as those to whom it sells, were present.

● Arthur L. Jones, assistant treasurer of Armour and Company, Chicago, will participate in a panel discussion before the University of Chicago School of Business Alumni Association, Tuesday, December 7, at 7:30 p.m. in the Common Room of Swift Hall, Midway campus. Jones is also credit supervisor and president of the Chicago Association of Credit Men.

● Commander Herman Strock has recently been assigned as navy liaison officer with the Quartermaster Food and Container Institute for the Armed Forces, Chicago. Announcement of Commander Strock's new assignment was made by Lt. Colonel Joseph S. Kujaw-

ski, commanding officer of the Institute. As liaison officer, Commander Strock will represent the U. S. Department of the Navy in the study of ration problems and aid in an advisory capacity in the development of food items and rations which may be used by the naval forces. He will also act as navy liaison officer with the purchasing office of the Chicago Quartermaster Depot.

● Max Cullen, director of the meat merchandising department of the National Live Stock and Meat Board, recently staged a carving demonstration for the home economics department of Marshall Field & Company, Chicago. He demonstrated the correct carving of a leg of lamb, a ham and a turkey.

● Eleven employees of Swift & Company at Sioux City, Ia., were honored recently at a dinner at the Mayfair hotel there for completing the two-year business course provided by the company. R. F. Shearer of the company's industrial relations department and instructor for the group, was master of ceremonies.

● The Osage County Livestock Sales Co. recently began operations at Pawhuska, Okla. The business is owned by 37 residents of Pawhuska. Ideas and designs incorporated into the buildings came from a study of similar organizations throughout the United States and

Up and Down the TEE-PAK TRAIL

WEIGHTS NOT NEEDED ON CASINGS

Dear Boss:

Those smoked items in artificial casings I wrote you about in my past letters are really selling fast, particularly the hams, picnics, and butts. One of the big packers out this way has his smoked meat cooler looking like Mother Hubbard's cupboard. This brisk fall weather and smoked meats are a natural combination, the same as a smoked meat item in a Tee-Pak printed casing. The eye appeal is terrific, followed closely by extra sales.

Thought you would enjoy hearing this—I've run into a lot of inquiries and pleasing comments about one of the big advantages of using casings on these smoked items, which I haven't mentioned before. Be sure to let the other boys know about this. When packers use a wrap for these items they have to weigh each piece separately and mark the weight on the package. When they use our casings, however, they can avoid the individual weighing and marking and weigh a whole box-full at one time. This means a considerable saving in handling costs.

At the same time the retailer can, if he wants to, mark on the individual items the weight, price and package costs, making these items self-service sellers. A large number of the casings that are printed for smoked meats provide white blocks on the design for the necessary figures. A great idea when the housewife can see the nice smoked meat through our casing, knows that the meat is fully protected, and can see at a glance how much it weighs and costs.

Boss, I hope your Thanksgiving Day feast was the best ever.

Yours,

Joe,

Ask for
Tee-Pak
Wienie-Pak
Aqua-Pak
Food Containers



TRANSPARENT PACKAGE CO.
3520 S. Morgan St.
CHICAGO 9, ILL.
428 Washington St., New York, N.Y.
203 Terminal Bldg., Toronto, Canada



it is said to be one of the most modern and efficient sales facilities in the country. Concrete pens, 35,600 sq. ft. in size, with half of the area under cover, are used for animals moving through the ring. By means of an overwalk, buyers are able to inspect any or all animals in any portion of the yards by stepping out of the buyer's ring and past the offices. Ben Culver, president, stated that the business represents an important step in the city's move to establish itself as a livestock center. The rendering division of the company was scheduled to begin operations shortly after the sales organization started.

• Charles W. Pagel, 71, former B.A.I. inspector with the U. S. Department of Agriculture, died recently of a heart attack at Louisville, Ky.

• Tom J. Dee, retired manager of the Oklahoma City plant of Armour and Company, was recently re-elected to the board of directors of the Oklahoma State Fair.

• Residents living in the area of the Paterson Tallow Co., Newark, N. J., who have charged that odors emanating from the plant constitute a "nuisance," have asked the township committee what recourse they now have to obtain relief from the concern's operations. Last month the county's supreme court justice dismissed the township's appeal for an injunction to restrain the rendering plant's activities, claiming them a detriment to public health. To justify the relief sought, Justice Jacobs ruled that proceedings would be necessary of a "comprehensive scope resting on additional evidence." Attorneys of the firm stated that Jacob's action in dismissing the appeal which was in the court more than two years leaves "matters at a status quo."

• The Morrell Male Chorus of the Ottumwa, Ia. plant of John Morrell & Co., is completing its 1948 series of concerts. The chorus, organized in 1929, last year traveled 1,828 miles and gave 25 performances. So far this year the group has made more than 30 appearances. It gave three concerts at the Iowa State Fair.

• Members of the Doudna Packing Co., Columbus Junction, Ia., were adjudicated bankrupt recently, both as members of a partnership and as individuals. The action was taken by Ray Fountain, referee in bankruptcy, after the members failed to present a plan for reorganization which would be accepted by creditors. Liabilities in the case are about \$100,000, with listed assets given as slightly more. November 24 was set as the date for the first hearing. Members of the firm are Vern. Russell and Joe Doudna and LaVerne Van Syoc.

• Forty-one veteran students of vocational agriculture classes in three Illinois towns, Xenia, Flora and Rinard, recently made a tour of the St. Louis National Stock Yards as guests of the St. Louis Live Stock Exchange and the St. Louis Stockyards Co. to get first-hand information about terminal market operations and to interview buyers and salesmen. Accompanied by their

Regensburger Succeeds Hunt as Vice President of Swift

The retirement of A. F. Hunt, vice president of Swift & Company, was announced November 18 at a meeting of the board of directors. Mr. Hunt, who has 46 years of continuous service with the company, is retiring from active business because of ill health. He will continue, however, as a director of the company. He will be succeeded by R. W. Regensburger, his assistant for several years, who was named vice



REGENSBURGER

A. F. HUNT

president and will have jurisdiction over the company's construction activities.

Mr. Hunt's long career with Swift & Company began as a messenger at Boston in 1902. He served as plant manager at Harrison, N. J., for a time had charge of the company's by-products operations, and was president of the A. C. Lawrence Leather Co. at Peabody, Mass. He was elected vice president of Swift & Company in 1936 and director in 1941. As an officer of Swift he has supervised plant operations, construction, research laboratories and industrial relations, as well as the company's leather business.

Mr. Regensburger was graduated in 1920 in mechanical engineering from Armour Institute of Technology, now Illinois Institute of Technology. He joined Swift in 1920 and has served in various capacities in connection with the company's construction, engineering and operating activities. For the past 20 years he has been assistant to the vice president in charge of operations and construction with the exception of a brief period as superintendent at the Nashville, Tenn., packing plant.

instructors, A. W. Higgason and A. L. Newman, the ex-GI's toured the cattle, sheep and hog divisions and inspected the plant of Armour and Company. R. C. Kamm, St. Louis Stockyards Co. traffic manager, conducted the tour.

• Abe Bernstein, 56, owner of the Merchants Packing Co., Omaha, Neb., died recently in Los Angeles. He had been in ill health for six months and had just moved to California. He is survived by his wife, a son and a daughter.

• The National Brotherhood of Packing House Workers elected Don Mahon of Des Moines president at its tenth an-

nual co- are: F fus, C Charles president, retary, and tro Kans.

• Swift Worth, cently, there tainme a cont sound were fr

• Thor the Bos pany, C

• Inst General dined of The Ho the hos of the

• For the Int a large the dis grand etc. Th by all tions Buffalo Milwa

FL

LE R ing, for and for ager o prises, tion ple become engineeri pany in Manufa

geles, v name of ers Com manufa house e J. Duppi tion equ sentatio sage eq

YOR president G. Mun dent of will be ment in and pu joined Y been as as coo manufa These s by Keit

PROV DORAS formed firms a John E Corpora tion, all

The Na

The Na

The Na

The Na

The Na

The Na

The Na

The Na

The Na

The Na

The Na

The Na

The Na

The Na

The Na

The Na

nual convention recently. Other officers are: First vice president, **Lawrence Bilfus**, Chicago; second vice president, **Charles Harris**, Fort Worth; third vice president, **Major Hayes**, St. Louis; secretary, **Charles Roady**, St. Joseph, Mo., and treasurer, **Ivy Bond**, Kansas City, Kans.

● **Swift & Company** employees at Fort Worth, Tex., were guests of honor recently at the company's first open house there. Educational displays and entertainment were provided and there was a continuous showing of technicolor sound movies for the children. Hours were from 10 a.m. to 4 p.m.

● **Thomas L. Connors**, 55, salesman for the Boston division of **Armour and Company**, died recently.

● Instead of turkey, patients at the General Hospital in Louisville, Ky., dined on prize beef, Thanksgiving Day. The **Emmart Provision Co.** there gave the hospital the reserve champion steer of the Louisville Fat Cattle Show.

● For the first time in the history of the International Livestock Exposition, a large television audience will witness the displays, judging, auction of the grand champion steer, the horse show, etc. The show will be telecast not only by all four of Chicago's television stations but will be seen by people in Buffalo, Detroit, St. Louis, Toledo and Milwaukee.

FLASHES ON SUPPLIERS

LE FIELL BROS. CO.: **R. H. Lamping**, formerly with **John J. Dupps Co.** and for the last five years general manager of operations of **Valcar Enterprises, Inc.**, with rendering and extraction plants in several Texas cities, has become manager of a joint sales and engineering company of the **Le Fiell Company** in San Francisco and the **Le Fiell Manufacturing Company** of Los Angeles, with office in San Francisco. The name of the new firm is **Le Fiell Brothers Company**. The **LeFiell** organizations manufacture a complete line of packing-house equipment and represent the **John J. Dupps Co.** in rendering and extraction equipment and have similar representation for affiliated lines such as sausage equipment.

YORK CORPORATION: **S. E. Lauer**, president, has announced that **Marshall G. Munce** has been elected a vice president of the firm. His major assignment will be that of representing top management in sales through trade relations and public relation activities. **Munce** joined **York** in 1921 and since 1940 has been assistant to the president, chiefly as coordinator between engineering, manufacturing, and sales divisions. These activities have been taken over by **Keith J. Loudon**.

PROVEEDORES DE EMPACADORAS, S. A.: This is a new company formed in Mexico to represent such firms as: **Griffith Laboratories, S. A.**, **John E. Smith's Sons Co.**, **Visking Corporation** and **Ham Boiler Corporation**, all of which supply meat packers.

VOTATOR MODEL L182A

8 feet 10 inches wide
9 feet 5½ inches long



10,000 pounds of top-quality Lard per hour!

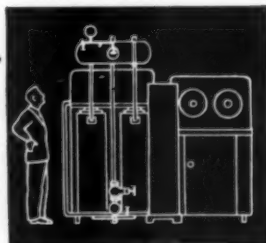
10,000 pounds per hour, chilled and plasticized by a **VOTATOR** lard processing unit that would just about fit on your bedroom rug! That's speed—and economy. **VOTATOR** lard processing apparatus does the job on a continuous basis at low cost per pound. And—closed, controlled—it makes sure of lard that sells on the top-quality level. Fully developed **VOTATOR** lard processing apparatus is available in capacities starting at 3,000 pounds per hour. Capacities can be adjusted without loss of efficiency. Write for details whatever the size of your lard processing operation.

THE GIRDLER CORPORATION, VOTATOR DIVISION, LOUISVILLE 1, KY.

150 Broadway, New York City 7

2612 Russ Bldg., San Francisco 4

Twenty-two Marietta Bldg., Rm. 1600, Atlanta, Ga.



Votator

LARD PROCESSING APPARATUS

VOTATOR is a trade mark (Reg. U. S. Pat. Off.) applying only to products of The Girdler Corporation.



NEOTREAD WHEELS

Designed Specifically for PACKING PLANT USE!

Neotread Wheels are especially engineered from the hub out to give long, efficient service under conditions that rapidly deteriorate ordinary equipment.

Note the several exclusive features of Neotread Wheels—the cushion Neoprene tread permanently bonded to the hard rubber-fibre core—the sealed ball bearing that overcomes side-thrust as well as radial load friction—the positive lubrication.

Neotread Wheels, available on St. John hand trucks, can also be supplied in standard and special sizes up to 20 inches for replacement use on any hand truck.

Neotread Wheels are guaranteed to be better for your individual operation.

Write for Neotread Wheel Bulletin

ST. JOHN
#71 UTILITY TRUCK



All Welded hot dipped galvanized—Double reinforced rounded corners — Neotread Roller Bearing Wheels and Neotread Caster.

**SHOCK-TESTED
SEALED BALL BEARING*
NEOPRENE TREAD
RUBBER-FIBRE CORE
ACID, ALKALI, MOISTURE,
OIL RESISTANT**

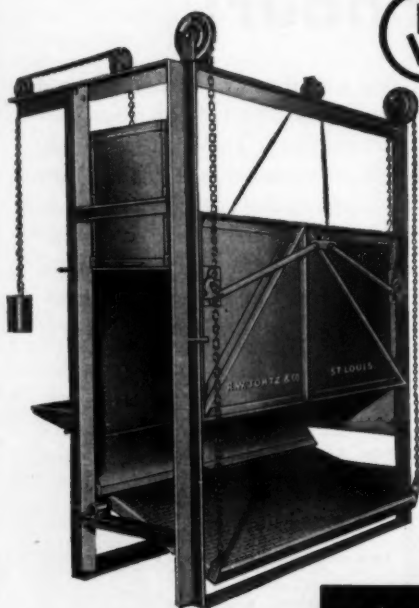


*Pat. Applied for

New St. John Equipment Data Book now available. Get your copy today.

ST. JOHN & CO.

5800 South Damen Avenue
Chicago 36, Illinois



AUTOMATIC KNOCKING PEN

The pen shown ideally meets the demands of the small and medium-sized packinghouse. Conveniently accommodates two cattle without crowding. After animals are stunned, door is raised which automatically tilts bottom toward front of pen, thus discharging animals onto the killing floor. Door then lowers by its own weight and bottom is automatically returned to receive the next cattle. Write for complete details today ... prompt shipment everywhere from our St. Louis Plant.

SPECIFICATIONS

Inside Length.....	8' 1 1/2"
Inside Width.....	3' 10"
Height of Knocker's Platform Above Floor.....	4' 9"
Height of Bottom Platform Above Floor.....	2' 0"
Height Overall.....	12' 3"
Floor Space Required.....	8' 7" x 7' 9"
Shipping Weight.....	3400 lbs.

Make certain your packinghouse methods and machinery are the last word in efficiency.... send today for your free copy of the new TOHTZ Catalog of Slaughtering Equipment.

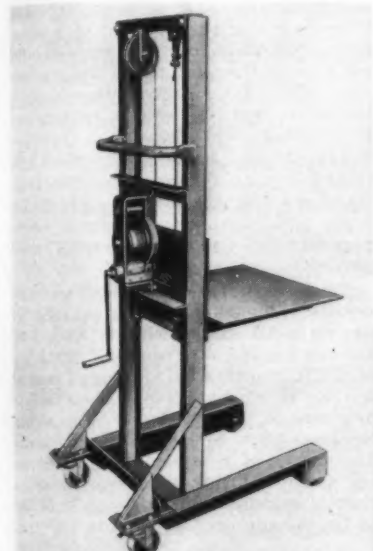
R. W. TOHTZ & COMPANY

Makers of R-W Packing Plant Machinery
4875 EASTON AVENUE • ST. LOUIS, 13, MISSOURI

NEW EQUIPMENT *and Supplies*

PORTABLE ELEVATOR

The Barrett-Cravens Company has announced a new portable elevator which can be operated by one man. The new Barrett "500" elevator is adaptable to varied tasks where loads up to 500



lbs. must be lifted from 1 to 5 ft. These applications include loading and unloading motor trucks, piling cases, barrels or bales, elevating materials into storage, raising loads to platforms, and for ceiling and lineshaft repairs.

The Barrett "500" is built in one size only, with a capacity of 500 lbs. It has an overall height of 6 ft., a lifting height of 5 ft., and a platform 24 in. square. The base of the load handled is limited to 30 x 42 in. The base wheels are 5 in. in diameter. The platform when lowered is 5 3/4 in. off the floor. Other features include all-welded construction, cut spur gear reduction, oilite bushing and floor brake.

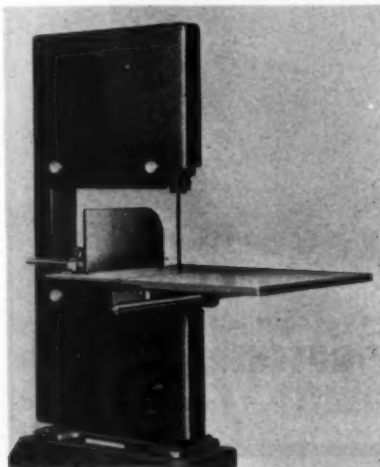
POWER SAW FOR MEAT

A new meat power saw, made by the Bett-Marr Mfg. Co. of St. Paul, is heavily built and features a rust and stain-proof, fully reciprocating ball bearing "glide" table and gauge which is said to eliminate all drag and insure new evenness of slices.

The entire saw, including the table, may be dismantled for cleaning in one minute without tools. Dynamically balanced 14-in. wheels make certain positive blade alignment and control. Precision machined track prevents blade teeth from riding wheel rims and guar-

antees original set of teeth for the life of the blade. Unusually quiet operation and minimum wheel and scraper wear is attained by Micarta wheel scrapers.

The saw is equipped with hardtooth 1/2-in. spring steel blade which, it is



claimed, outlasts six or more re-sharpened blades and reduces smear and waste to a new low. Fully adjustable blade scrapers are hardened, sharpened spring steel solidly anchored to the frame with a heavy steel collar. Blade guides, equipped with hardened tool steel adjustable inserts are warranted for the life of the saw. The stop-bearing is a ball bearing type.

Other features include a 1/2-h.p. reserve-powered motor; sealed, self-lubricating ball bearings throughout; and a high-gloss hammered baked enamel finish. All parts are plated and all castings heat treated to prevent stress.

STAINLESS STEEL PAIL

The Stainless Steel Container Company of Chicago has announced the manufacture of a 12-in. stainless steel pail. It is made from 18 gauge solid stainless steel, has seamless construction and is drawn from a single piece. The pail is said to be easy to handle and easy to clean, has an inverted radius bottom and complies with sanitary regulations. The pail



can be used as a utility pail or for cooking, storage and handling and has a capacity of 4 gallons.

New Trade Literature

Micromax (NL 550): A 32-page illustrated catalog for the first time in one publication furnishes a complete list of strip-chart Micromax recorders and controllers for measuring a wide variety of processing variables such as temperature, gas analysis, electrolytic conductivity, etc.—Leeds & Northrup Co.

Holiday Wrappers (NL 554): A folder on special wraps for hams and bacon. These Cellophane wrappers are colorfully printed in red, green, blue, white, and gold. This Shellmar specialty so popular before the war is being offered again this season for the first time in many years. The folder contains description, prices, and a sample sheet for test wrapping.—Shellmar Products Corporation.

WheelCo Manual (NL 552): A new thermocouple manual entitled Bulletin T/C 7 is a 40-page illustrated manual providing information on the selection of proper thermocouples and protecting tubes, methods of checking thermocouples and pyrometers and installation data.—WheelCo Instruments Company.

Separators (NL 553): A 25-page, two-color catalog titled "Separators" lists the different types of separators—steam, oil, air and gas. The catalog is complete with photographs and drawings of the various types of separators, charts and graphs with special information and sizes of the separators.—Wright-Austin.

Multicord and Grommet Belts (NL 450): A new 4-page, two-color catalog on multicord and grommet multi-V-belts. The catalog pictures and describes construction of the multi-V-belts and gives belt numbers, sizes, and pitch lengths.—The B. F. Goodrich Company.

Moldart Method (NL 555): A six-page folder describing the Moldart method for wrapping smoked and processed meat products in printed, transparent films. This new method has proved by actual use in meat plants capable of effecting large savings in materials and labor and in increasing production. It employs semi-automatic machines which are not sold but leased.—Shellmar Products Corporation.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (11-27-48.)

No.

Name

City

Street

STRONG • SANITARY • ECONOMICAL ALL-PURPOSE DELIVERY BOXES



20 ga. steel hot dipped galvanized after fabrication ... edge rolled and welded over $\frac{3}{4}$ " round rod ... corners rounded for easy cleaning.

Especially designed for quick, easy, economical and sanitary handling of meats and meat products ... and built to take rough treatment without losing shape. Weighs 20½ lbs., bottom measures 11½"x23½", top measures 14½"x28½", depth is 11¼". Write for more detailed information.

▲ Runners $\frac{3}{4}$ " thick, $\frac{3}{4}$ " wide and nesting hooks welded to box.

UNITED BUTCHERS SUPPLY

124 N. ERIE ST., • TOLEDO 2, OHIO

GIVE YOUR CUSTOMERS

PORK SAUSAGE

AS THEY LIKE IT!

"The Man You Know"



"The Man Who Knows"

Look to H. J. Mayer for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case ... and flavor them to *your* customers' particular taste. Write today for detailed information.



	Regular Strength	Light Sage	No Sage	Southern Style
SPECIAL Pork Sausage Seasoning	✓	✓	✓	✓
NEW WONDER Pork Sausage Seasoning	✓	✓	✓	✓
WONDER Pork Sausage Seasoning	✓	✓	✓	✓
OSS Pork Sausage Seasoning	✓	✓	✓	✓

H. J. MAYER & SONS CO., INC.

6815 South Ashland Avenue, Chicago 36, Illinois • Plant: 6819-27 S. Ashland Ave.

IN CANADA: H. J. MAYER & SONS CO. (CANADA) LIMITED, WINDSOR, ONTARIO

WAGE-HOUR VIOLATIONS

One out of every two of the wholesale establishments in Illinois, Indiana, Minnesota and Wisconsin inspected during fiscal year 1948 violated one or more of the major provisions of the Fair Labor Standards Act during the two years covered by the inspections. Thomas O'Malley, regional director of the Wage and Hour and Public Contracts Divisions, U. S. Department of Labor, reported recently. The violation picture in this region is about the same as it is throughout the entire United States.

The major provisions of the Act—the federal wage and hour law—are those requiring the payment of a minimum wage of at least 40c an hour and payment of time and a half the regular rate of pay for all hours over 40 in a workweek, and that restricting the employment of child labor.

Forty-eight per cent of the 1,037 establishments inspected in the four states violated the overtime provision, 4 per cent violated the minimum wage provision and 4 per cent the child labor provision.

"Violations of the overtime provision resulted primarily from the practice of paying a flat salary without regard to the number of hours worked," O'Malley said. "It is erroneous to assume that a worker is exempt from the overtime provision of the Act simply because his employer pays him on a salary basis. The duties of the employee as well as the amount of the salary must be considered in determining the applicability of the exemptions."

EXTEND EXPORT LICENSES

Because of the continued longshoremen's strike on the Pacific Coast, the Office of International Trade has announced that the validity period of all export licenses which expire during the period November 1 to November 30, is automatically extended to December 2, provided exportations thereunder would ordinarily have been made by water from any West Coast port of the United States. This extension provision is applicable to any West Coast port, whether or not such port is directly affected by the longshoremen's strike.

MORE FOOT-MOUTH VACCINE

Increased production of foot-and-mouth disease vaccine soon will permit vaccination of 1,000,000 Mexican cattle monthly, the Department of Agriculture reported recently. Estimates indicate that about 12,000,000 susceptible animals in the main infected area may need to be vaccinated. To obtain the virus to produce the vaccine, about 5,000 cattle have to be slaughtered each month. USDA officials said that vaccination and slaughter will gradually reduce the need for quarantine in Mexico.

Stud
an

Further
some of
under the
according
Agricul

Late
projects
follows:

Improv
Livestock
proved s
livestock
under co
Producti
tion and
and mea
Illinois,
is a scal
cate and
thus avo
yards. T
and dem
tions of
(The R
authoriz
service
effective
than if
of Agric

Meat
Farm C
Bureau
type ho
Detroit,
farmers
ress las
Analyse
measur
termine
to farm
and me
breeds.
hogs re
and cro
year's v
to yield
back fa
measur
and M
operati

Mark
stock a
refining
and gr
PMA L
use of
differen
beef. T
175 ph
of diff
degree
the An
tion ha
on phy
of bee
grades
acteris
ness, j
work i
physic
acteris
grass
(2) on
the pu

Studies Under Research and Marketing Act

Further progress is being made on some of the livestock and meat studies under the Research and Marketing Act, according to the U. S. Department of Agriculture.

Late information on some of the projects of special interest to packers follows:

Improved Weighing Equipment for Livestock. Work on developing an improved scale for weighing producers' livestock at public markets is being done under contract, under direction of the Production and Marketing Administration and in cooperation with the weights and measures bureaus of New Jersey, Illinois, Indiana and Missouri. The goal is a scale that will automatically indicate and record livestock weights, and thus avoid errors of weighers at stockyards. The study calls for production and demonstration under actual conditions of such a complete weighing unit. (The Research and Marketing Act authorizes contracts for research and service work when it can be done "more effectively, more rapidly, or at less cost than if performed by the Department of Agriculture.")

Meat Type Hogs. Joint studies by the Farm Credit Administration and the Bureau of Animal Industry of meat type hogs in the trade territory of the Detroit, (Mich.) Packing Company, a farmers' cooperative, made good progress last year and are being continued. Analyses of cut-out data and carcass measurements are being made to determine whether premiums can be paid to farmers producing meat type hogs and meat type crosses with lard type breeds. The carcasses of nearly 700 hogs representing 25 different breeds and crosses were studied in the first year's work to determine differences as to yield of preferred cuts, thickness of back fat and length of body, and other measurements. Ohio State University and Michigan State College are co-operating in the work.

Market Classes and Grades of Livestock and Meats. As the first step in refining standards for market classes and grades of livestock and meats, the PMA Livestock Branch is studying the use of color photographs to illustrate differences between grades of carcass beef. Techniques were developed and 175 photographs made of beef carcasses of different ages, sexes, weights and degrees of fatness. For the current year the American Meat Institute Foundation has contracted to conduct research on physical and chemical characteristics of beef of different ages, sexes and grades, and the relation of these characteristics to such properties as tenderness, juiciness and flavor. In addition, work is planned (1) on a study of the physical composition and quality characteristics of beef produced entirely on grass and beef from drylot feeding, (2) on pork carcass measurements for the purpose of setting up grade stand-

INCREASE your sausage SALES



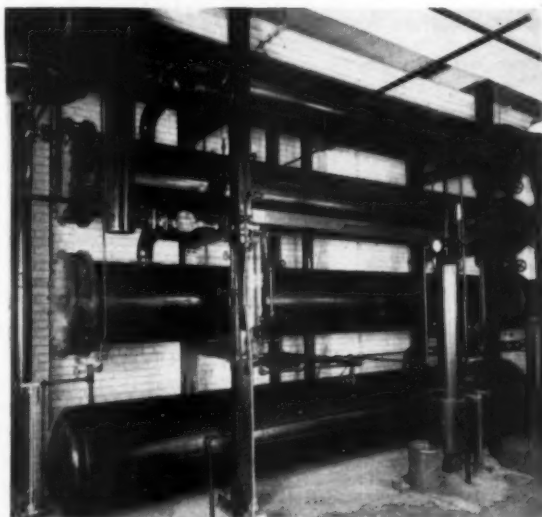
Use Wilson's NATURAL CASINGS!

Your sausages look better...sell faster in Wilson's graded uniform natural casings. Order from your Wilson salesman today.

General Offices: 4100 South Ashland Ave., Chicago 9, Illinois



STOP PAYING YOUR PROFITS OUT IN HIGH HEAD PRESSURES



Above photo shows recent Buildice Horizontal Multi-Pass Shell and Tube Condenser installation at Dean Milk Plant, Huntley, Ill.

Let Buildice check your condenser operations in order to reduce costs of producing refrigeration and increase efficiency of your plant.

Buildice specialists have a reputation for money-saving design and Buildice construction engineers give you long-life, high performance units.

See Buildice today for full details of "made to your order" shell and tube condenser installation. Material in stock. Prompt delivery.

Buildice
COMPANY, INC.

Manufacturers and
Refrigerating Engineers

2610 S. Shields Ave.,
Chicago 16, Ill.

PHONE: CA lumet 5-1100

Branches:
Fond du Lac, Milwaukee,
Minneapolis, Philadelphia

— WORTHINGTON COMPRESSORS IN STOCK — ALL SIZES —

Alumi-Lug

Patent No. 149809 other Pat's. Pend.

Aluminum DELIVERY & STORAGE MEAT CONTAINERS



\$14.50
NET

F.O.B. Factory, Glendale

COMPLETELY SANITARY!

Made of non-corrosive, non-contaminating aluminum alloy with smooth, easy-to-clean surface. No bacteria collecting traps, corners or crevices. Fully approved.

SENSATIONALLY RUGGED!

Special Aluminum alloy has tensile strength of 42,000 lbs. per square inch. Withstands severe drop tests and road shocks.

32" x 13½" x 10" deep
weighs only 11¼ lbs.
Cu. Interior 2.45 ft.

EMBOSSED... NEVER LOST!

Firm name and identification numbers permanently embossed on both sides of container, if desired.

For Information write to:

TAPERED CONSTRUCTION FOR COMPACT NESTING!

When not in use empty Alumi-Lugs may be stacked ceiling high without danger of jamming or sticking.



COMBINATION STACKING BAR AND HANDLE

makes it possible to stack 5 or more Alumi-Lugs with up to 1000 lb. load. Stacking bar prevents crushing meat.



J. M. GORDON CO. GENERAL OFFICES, FACTORY & SALES, 1740 STANDARD AVE., GLENDALE 1, CALIF.

DESIGNERS, MANUFACTURERS AND MARKETERS



Creators.....

Manufacturers of fine seasonings and specialties for the Meat Packing Industry.



612-614 West Lake Street
CHICAGO 6, ILLINOIS



Cords, attached to wrists and ankles, were stretched until the bones were slowly dislocated and shattered. Torture was continued until the victim died in an agony of suffering. The Rack was first used in ancient Rome.

Tufedge BEEF CLOTHING

SUPERIOR TO ANY SHROUDS
PASSES ANY TORTURE TEST

Jab a shroud pin in Tufedge's famed rugged pinning edge. This repeated treatment, along with usage and washing, has little or no effect on TUFEDGE SHROUDS. That is why Tufedge outlasts competitive shrouds four to one and more!

LOOK FOR THE BLUE STRIPE

CLEVELAND COTTON PRODUCTS CO.

CLEVELAND 14, OHIO

Canadian Distributors: ELCO LTD., Toronto

ards for market hogs, pork carcasses and pork cuts, (3) on a handbook with color photographs for use by meat graders, and (4) on color photography for wholesale cuts of beef and market classes and grades of cattle. The project also includes studies on devising and developing methods for evaluating the composition of live meat animals. Such methods are urgently needed in research on breeding, feeding and grading.

FATS—OILS ALLOCATIONS

Among the supplemental export allocations approved during the week ended November 19 by the Production and Marketing Administration of the U. S. Department of Agriculture were the following: 3,000,000 lbs. of lard allocated to Cuba as an advance against its January-March 1949 allocation, commercial procurement; 185,000 lbs. of "other inedible fats and oils" allocated to India, commercial procurement, and 880,000 lbs. of industrial solid soap (fat content—not to exceed 63 per cent—554,000 pounds) allocated to the Department of the Army (SCAP), commercial procurement.

MATERIALS HANDLING SHOW

The broadest conference on the problems of materials handling in the various industries of the country ever to be conducted will be held in Philadelphia, January 10 to 14, inclusive, under the sponsorship of the materials handling and management divisions of the American Society of Mechanical Engineers. The conference will be held concurrently with the materials handling show where 225 exhibitors will display the latest models of hand trucks, lift trucks, conveyors, hoists, monorails, portable elevators, stacking units, cranes, tractors, trailers, fork trucks, skids and pallets and their accessories. The show is sponsored jointly by the A.S.M.E. division and the Material Handling Institute.

New Guard for Arms

(Continued from page 13.)

sufficiently to permit lipping the arm guard for about ¼ in. The lip edge is hammered out with a wooden mallet. Other packing plants can easily duplicate this simple manufacturing technique, Pochop stated. Cost of the material is about 27c per guard.

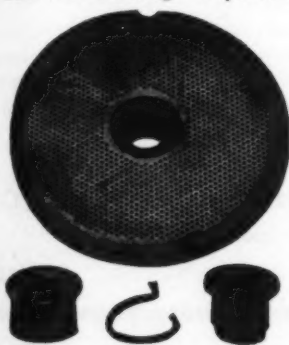
The tension or elasticity of the plastic holds the guard on the arm; if it becomes loose and uncomfortable it can be put into hot water and re-molded to fit the wearer. There are no stitches, seams or rivets. The average life of the guard is about three months, after which it becomes brittle and cracks.

The plastic guard was displayed at the recent National Safety Council Congress in Chicago.

YOU CAN AVOID EXCESS GRINDER PLATE EXPENSE

By Using
**C.D. TRIUMPH
PLATES**

Guaranteed for FIVE FULL
YEARS against regrinding
and resurfacing expense!



C.D. TRIUMPH PLATES

give you advantages and cost-cutting features that no other plate can offer you. They can be used on both sides and can be reversed to give you the effect of two plates for the price of one. They wear longer. They cut more meat and cut it better. They eliminate unnecessary expenses of regrinding and replacement.

C.D. TRIUMPH PLATES

have proven their superiority in all the large meat packing and sausage plants, and in thousands of smaller plants all over the United States and foreign countries. Available in all sizes for all makes of grinders. They are known the world over for their superiority.

FREE! Write for your copy of "Sausage Grinding Pointers"—must reading for every sausage manufacturer



**THE SPECIALTY
MFRS. SALES CO.**

Chas. W. Dieckmann
2021 Grace St., CHICAGO 18, ILL.

RECENT UNION ACTIVITY

• General plans for CIO activity during 1949 will center around obtaining a wide variety of social security benefits and bargaining wage increases, according to reports from the national convention at Portland this week. However, it is understood that the United Packinghouse Workers will drive toward an extension of the guaranteed annual wage to the larger meat packing firms. Such a plan is now in effect with Geo. A. Hormel & Co. and the Tobin Packing Co. The union's executive board will meet next month in Chicago to consider demands for wage boosts. It is understood that the pension issue is also getting consideration.

• This week the AFL meat cutters union at Los Angeles and Santa Monica rejected an offer by meat market owners

Late this week the market owners accepted the union's \$80 demand.)

to pay them \$75 weekly and arbitrate the issue of an additional \$5 a week increase demanded by the union. The meat cutters' strike, which began several weeks ago, involves about 3,200 workers, 1,800 of whom are employed by chain and supermarket operators. The union demanded a wage of \$80 for a 40-hour, five-day week, while the market owners countered with an offer of \$75. At the present time the larger chain and market operators are strike-bound. While the strike has affected meat packers in the Los Angeles area, latest reports indicate the effect on the wholesale meat trade in decreasing.

HOG BRUISE RECORD

According to a report by the livestock department of the American Meat Institute, a recent test on 5,708 market hogs showed the following bruises on the four major parts of the carcass: 902 bruised hams; 207 bruised bellies; 146 bruised shoulders and 134 bruised backs. The ham, which is the most valued cut, usually gets the roughest treatment in the handling of hogs.

The Future for Sheep

(Continued from page 10.)

joint efforts of producers and processors, lamb is being promoted and excellent educational work is being carried on. Some good has been accomplished, but much remains to be done. "I assure you that we are trying to do our part to make possible an expanding sheep and lamb industry. I am optimistic about the future of your industry and mine. I am confident that many of the goals I have suggested will be achieved and probably many others also. If we will recognize the basic problems and approach them in an aggressive, critical and coordinated manner, I am sure we can have the expanding industry that we need and desire."

Best for
Protecting
Pork Loin



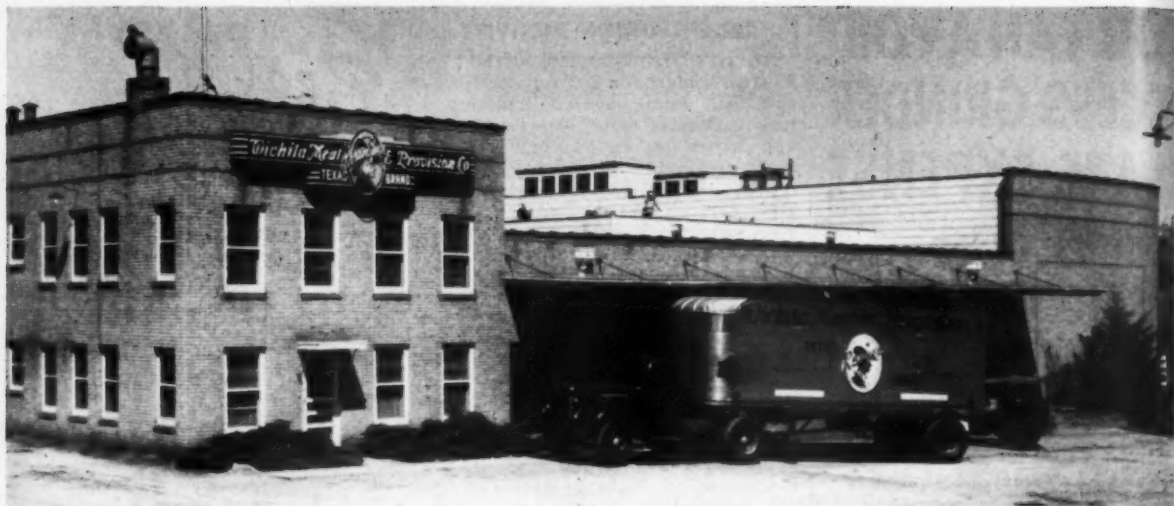
preserves bloom
doesn't stick or tear
controls moisture
resists pulping
odorless—tastefree



A Sure Sign of Good Paper

H. P. SMITH PAPER CO.
5001 WEST SIXTY-SIXTH STREET
CHICAGO 38, ILL.

FAMOUS FOR 44 YEARS FOR
WAXED, OILED, WET-STRENGTH
AND LAMINATED PAPERS



TEXAS PLANT *Opportunity!*

Our Packing Plant was recently partially destroyed by fire. It was operating under U.S. Inspection. The plant is brick construction, two cattle beds, hog capacity 60 head per hour, lard refinery, sausage department and well equipped with modern machinery—modern in every respect! Location is in heart of cattle country with good hogs also available. Trade territory well established and is most excellent as well as profitable.

Operations have always been profitable, hence this is not a "distress deal." We desire to rebuild the plant and then lease it only to a reliable leasee. Owner wishes to retire, but wishes to have the property in capable hands. This is a marvelous opportunity!

WICHITA MEAT AND PROVISION CO.

Contact: JOHN EBNER

WICHITA FALLS

TEXAS

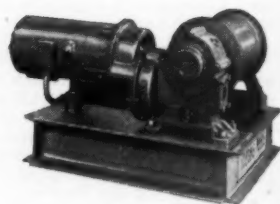


R & M ELECTRIC HOISTS CAN LIFT YOUR PROFITS

Speedy R & M electric hoists will save your men time in many operations, do away with back-breaking lifting. Job-to-job movements are made more efficient. Floor-to-floor handling is simplified. R & M hoists are used from knocking pen to bleeding floor; lifting lids from retorts, lowering baskets into retorts; moving loads to cold room; handling paunches and in many other ways.

FOR ANY PACKING PLANT

From the smallest to the largest plants, R & M hoists mean *extra profit*. They are adapted to *your specific needs*. An R & M engineer will gladly look over your plant and make complete recommendations to *improve efficiency*. Write for descriptive folder NP 830.



STATIONARY, HEAVY-DUTY HW HOIST

Recommended for knocking pen and dressing floor. Withstands moisture. Worm-drive, steel channel base, welded-steel drum, automatic holding brakes 1200 to 2000 lbs. capacity. Other models to operate on I-beam track.

ROBBINS & MYERS·INC. HOIST & CRANE DIVISION

Springfield 87, Ohio • Brantford, Ontario

MOTORS • HOISTS • CRANES • FANS • MOYNO PUMPS • FOUNDED 1878

October Processed Meats Output 12.5% Above September, but Below a Year Ago

MEAT and meat food products prepared and processed under federal inspection during October 1948 was larger than September's total of 924,337,000 lbs., but was slightly under

cane during October and the total output was also smaller than that of a year previous. Totals were 111,123,000 lbs. for October 1948, 116,557,000 lbs. for September 1948 and 130,786,000 lbs. for October 1947. The January-October cumulative total of 1,057,791,000 lbs. was below the corresponding 1947 total of 1,185,172,000 lbs.

The output of canned meat and meat food products increased considerably during October, jumping from a total of 91,650,000 lbs. in September to 120,850,000 lbs. This total, however, was smaller than 160,052,000 lbs. canned in October 1947. Although there was some increase registered for all items canned, except pork, soup was responsible for the largest part of the gain, increasing by 27,000,000 lbs.

The amount of meat and meat food products placed in slicing and institutional-sized containers during October was smaller than the September total by 1,000,000 lbs. Conversely, the amount placed in packages under 3 lbs. showed

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—OCTOBER 1948, WITH COMPARISONS

	October		January-October	
	1948	1947	1948	1947
Meat placed in cure—				
Beef	13,149,000	13,384,000	88,685,000	102,853,000
Pork	253,246,000	225,760,000	2,440,133,000	2,441,106,000
Smoked and/or dried—				
Beef	4,894,000	7,713,000	47,286,000	56,463,000
Pork	159,927,000	134,718,000	1,540,204,000	1,535,586,000
Sausage—				
Fresh (finished)	22,804,000	24,103,000	181,393,000	198,904,000
Smoked and/or cooked	78,243,000	94,695,000	786,656,000	871,377,000
To be dried or semi-dried	10,076,000	11,988,000	89,742,000	114,891,000
Total sausage	111,123,000	130,786,000	1,057,791,000	1,185,172,000
Loaf, head cheese, chili con carne, jellied products, etc.	16,460,000	18,382,000	154,922,000	161,718,000
Cooked meat—				
Beef	2,644,000	3,343,000	21,734,000	27,295,000
Pork	38,050,000	38,612,000	424,840,000	436,250,000
Canned meat and meat food products—				
Beef	11,010,000	19,718,000	89,026,000	104,067,000
Pork	25,323,000	30,873,000	373,397,000	346,259,000
Sausage	8,438,000	13,628,000	72,614,000	92,986,000
Soup	33,578,000	46,011,000	366,300,000	329,429,000
All other	41,901,000	49,822,000	334,658,000	305,223,000
Total	120,850,000	160,052,000	1,235,995,000	1,177,954,000
Bacon (sliced)	55,073,000	42,813,000	499,870,000	507,132,000
Lard—				
Rendered	114,315,000	105,252,000	1,216,319,000	1,289,659,000
Refined	101,260,000	92,461,000	955,197,000	1,002,457,000
Rendered pork fat—				
Rendered	6,367,000	6,367,000	61,827,000	74,097,000
Refined	3,971,000	4,007,000	34,732,000	42,321,000
Oil stock	7,525,000	8,877,000	58,706,000	83,979,000
Edible tallow	5,198,000	7,003,000	48,853,000	74,854,000
Compound containing animal fat	17,966,000	29,388,000	181,013,000	202,544,000
Oleomargarine containing animal fat	2,101,000	4,026,000	12,294,000	28,138,000
Miscellaneous	6,185,000	7,920,000	62,146,000	46,463,000
*Total	1,040,303,000	1,040,865,000	10,142,845,000	10,476,050,000

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

eral inspection during October 1949 totaled 1,040,303,000 lbs. This amount

the production in October last year. Sausage production continued to de-

RESULTS ON MEDIUM AND HEAVY HOGS OFF SLIGHTLY

(Chicago costs and credits, first two days of week.)

The trend of hog costs and pork prices was higher for the early part of this week than last. However, the advance in hog costs was greater for mediums and heavies and, as a result, they cut out with poorer margins. Medium hogs retained a plus margin.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the first two days of the week.

—160-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Value					Value					Value				
Pct. live wt.	Price per lb.	per cwt. alive	per cwt. yield	fin. value	Pct. live wt.	Price per lb.	per cwt. alive	per cwt. yield	fin. value	Pct. live wt.	Price per lb.	per cwt. alive	per cwt. yield	fin. value
Skinned hams	12.6	49.8	\$ 6.27	\$ 9.01	12.6	49.4	\$ 6.22	\$ 8.74	12.9	48.4	\$ 6.24	\$ 8.76		
Picnics	5.6	32.2	1.81	2.01	5.5	32.2	1.77	2.48	5.3	31.7	1.68	2.35		
Boston butts	4.2	38.0	1.60	2.32	4.1	37.0	1.52	2.15	4.1	37.5	1.54	2.14		
Loins (blade in)	10.1	41.8	4.22	6.10	9.8	40.5	3.97	5.63	9.6	38.5	3.70	5.16		
Bellies, S. P.	11.0	37.0	4.07	5.88	9.5	37.0	3.52	5.00	8.9	35.7	1.39	1.96		
Bellies, D. S.					2.1	31.9	.67	.86	3.6	31.9	2.74	3.83		
Fat backs					3.2	16.0	.52	.72	4.6	19.5	.90	1.25		
Plates and jowls	2.9	18.5	.54	.78	3.0	18.5	.56	.78	3.4	18.5	.68	.89		
Raw leaf	2.3	16.0	.37	.51	2.2	16.0	.36	.50	2.2	16.1	.35	.50		
S. P. lard, rend. wt.	13.9	17.4	2.42	3.46	12.3	17.4	2.14	3.01	10.4	17.4	1.81	2.52		
Spareribs	1.6	41.5	.67	.95	1.6	38.0	.61	.87	1.6	32.5	.52	.72		
Regular trim	3.3	21.2	.70	1.00	3.1	21.2	.66	.89	2.9	21.2	.62	.87		
Feet, tails, etc.	2.0	17.3	.35	.50	2.0	17.3	.35	.48	2.0	17.3	.35	.48		
Offal & misc.			.85	1.22			.85	1.20			.85	1.19		
Total Yield & Value	60.5		\$23.87	\$34.34	71.0		\$23.72	\$33.41	71.5		\$23.82	\$32.62		
Per cwt. alive					Per cwt. alive					Per cwt. alive				
Cost of hogs			\$22.88				\$22.75					\$22.50		
Condemnation loss			.11				.11					.11		
Handling and overhead			.90				.78					.71		
TOTAL COST PER CWT.			\$23.89	\$34.37			\$23.64	\$33.30				\$23.32	\$32.62	
TOTAL VALUE			23.87	34.34			23.72	33.41				23.82	32.62	
Cutting margin			\$.02	\$.08			+.08	+.11				+.00	+.00	
Margin last week			.04	.06			+.31	+.44				+.46	+.65	

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN OCTOBER, 1948

Item	Pounds of finished product Slicing and institutional sizes (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat (includes such items as spiced ham, chopped and pressed meats)	9,841,130	3,415,133
Canned hams (whole & fractional)	6,480,382	79,776
Corned beef hash	572,006	6,024,007
Chili con carne	711,338	5,528,477
Vienna sausage	109,170	4,817,062
Potted and deviled meat food products (excluding deviled ham)		2,916,601
Deviled ham	144,075	313,619
Tamales	68,404	2,923,601
Sliced dried beef	15,451	654,140
Liver products		516,488
Meat stew (all types)	85,592	5,452,863
Spaghetti meat products (all types)	165,144	4,368,605
Tongue (other than pickled)	71,532	296,446
Vinegar pickled products	1,275,288	1,415,263
All other products containing 20% or more meat	2,098,840	11,337,209
All other products containing less than 20% meat (excluding canned soup)	448,301	10,082,833
Total of all products	22,086,853	63,145,813

¹Some establishments failed to report canning operations for October. All late reports will be included in November figures.

an increase of 4,400,000 lbs. during October.

A total of 16,460,000 lbs. of loaf items was prepared and processed under federal inspection during October. This amount was slightly smaller than 16,791,000 lbs. reported in September and was also less than the 18,382,000 lbs. prepared in October 1947.

Bacon slicing operations declined by 4,500,000 lbs. during October, dropping from 59,686,000 lbs. to 55,073,000 lbs. October operations were larger, however, than a year earlier when a total of 42,813,000 lbs. of bacon was sliced.

The wide range of subjects covered by THE NATIONAL PROVISIONER makes it an indispensable aid to packers.

Better Chilling

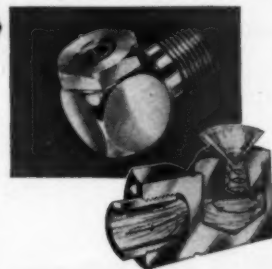
is assured with
**BINKS ROTOJET
BRINE SPRAY NOZZLES**



Best proof of the superiority of Binks Rotojet Brine Spray Nozzles is the fact that more of these nozzles are in use today for packing house refrigeration than all other makes combined. When you specify Binks Rotojet nozzles, you know that your good judgment is confirmed by the experience of refrigeration experts throughout the industry.



PATENTED FEATURES GIVE EXCEPTIONAL FLUID BREAK-UP . . .



Patented side-inlet, whirl chamber design of Binks Brine Spray Nozzles permits uniform fluid break-up and clog-proof operation at pressures as low as 7 lbs. Nozzle bodies and removable tips are precision-machined from tough, marine brass. Built to give years of trouble-free service. Easy to install. Satisfaction guaranteed.

Send today for Bulletin 11
describing Binks Rotojet Brine Spray Nozzles in full. State capacity of installation.

THERE'S A BINKS SPRAY NOZZLE
FOR EVERY SPRAY JOB

Binks

MANUFACTURING COMPANY

REPRESENTATIVES IN ALL PRINCIPAL CITIES ■ 3122-38 CARROLL AVENUE, CHICAGO, ILL.

FOR SALE

**Combination Boning Room and
Slaughter House—near Sacramento, Calif.**

Boning room built and fully equipped within past year. Sale includes: 5 late model trucks — 3 insulated and 2 open bed; hide house; garage; feed lots; scale house; hammer mill; pumping and boiler room; living quarters.

PRICED RIGHT for QUICK SALE

Address all inquiries to
P.O. Box 90, Florin, California

NEVER TAKE SALT FOR GRANTED!

● Are you using the right grade, the right grain, the right amount of salt? Does it meet your needs 100%? If you're not sure, we'll gladly give you the answers based on your individual requirements. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. IY-11.

DIAMOND CRYSTAL SALT DIVISION GENERAL FOODS CORPORATION
ST. CLAIR, MICHIGAN



For SALES and SERVICE
on your
VIKING ROTARY PUMPS
call your nearest
VIKING Representative

The Viking Pump Company is represented by a nation-wide sales and service organization in key cities from coast to coast . . . from Canada to the Gulf. Is your pumping installation operating at high efficiency? Do you have a pump maintenance problem? Do you have a new pumping application? Write or call the Viking representative nearest your plant for service.

CHICAGO 4
C. W. Dennis
549 W. Washington Blvd.
Phone State 2-4819
CLEVELAND 13
J. A. Sinden
310 Marshall Bldg.
Phone Cherry 6687
INDIANAPOLIS 4
C. D. Sadler
287 Passway Building
Phone Lincoln 4788
KANSAS CITY 8
F. J. Finney
1827 Grand Avenue
Phone Harrison 8053
MILWAUKEE 3
C. F. Mulhens
610 West Michigan Street
Phone Daily 9-0807
NEW YORK 18
Horbert Fisher
634 W. Forty-fourth St.
Phone Longacre 3-3816
BALTIMORE 1
Wallace Stebbins Co.
Charles and Lombard Sts.

BIRMINGHAM
Pump Shop, Inc.
1915 7th Ave. So.
BOISE
The Olson Mfg. Co.
P. O. Box 1487
BOSTON 18
Hayes Pump & Machinery Co.
125 Purchase St.
BUFFALO 10
Root, Neal & Company
94 Peabody St.
CHARLOTTE, N. C.
Southern Pump & Tank Co.
1730 No. Tryon St.
DENVER
Hendrick-Bellhoff Co.
1635 Seventeenth St.
DENVER
Easton Metal Products Co.
4800 York Street
Also Albuquerque, Casper,
Billings and Omaha
DETROIT 26
Kerr Machinery Co.
Kerr Building
EVANSVILLE, IND.
Shawne Machinery Co.
222 Court Bldg.
HOUSTON 1
Southern Eng. & Pump Co.
900 St. Charles St.
Also Dallas, San Antonio,
Edinburg and Elgin

LOS ANGELES 11
E. E. Burton
4432 Long Beach Avenue
LOUISVILLE 2
Neil LeVelle Supply Co.
505 W. Main Street
MEMPHIS 2
J. E. Dilworth Co.
247 South Front Street
MINNEAPOLIS 14
Leon C. Gaudin
2524 University Ave. S. E.
NEW ORLEANS 12
Mange Pump & Machinery Co.
547 Dryades Street
PHILADELPHIA 38
Walter H. Egan Co.
2334-36 Fairmount Ave.
PITTSBURGH 22
Powers & Equipment Co.
Oliver Building
RICHMOND
O'Hall Pump & Engineering Co.
601 East Franklin St.
RICHMOND
Richmond Engineering Co.
Seventh and Hospital Sts.
SAN FRANCISCO 19
Delmar Pacific Co.
61 Beale St.
Also Seattle and Portland
ST. LOUIS 1
Lene Machinery Co.
Seventh and Market Sts.
TULSA 8
Walter Lewis Co.
817 North Lewis Place



See Our Catalog in SWEETS **Viking PUMP COMPANY**
Cedar Falls, Iowa

The

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

Nov. 23, 1948
per lb.

Choice native steers—	
All weights	52 @ 54
Good native steers—	
All weights	46 @ 50
Commercial native steers—	
All weights	41 @ 45
Utility, all wts.	36 @ 40
Hindquarters, choice	58 @ 60
Forequarters, choice	46 @ 48
Cow, commercial	34 1/2 @ 38
Cow, utility	33 @ 34
Cow, cutter and canner	31 @ 32 1/2
Bologna bulls, 500 up	36 @ 36 1/2

BEEF CUTS

Steer loin, choice	85 @ 97
Steer loin, good	72 @ 74
Steer loin, commercial	45 @ 48
Steer round, choice	47 @ 49
Steer round, good	46 @ 48
Steer rib, choice	76 @ 80
Steer rib, good	60 @ 63
Steer rib, commercial	48 @ 48
Steer sirloin, choice	93 @ 97
Steer sirloin, commercial	85 @ 85
Steer brisket, choice	53 @ 54
Steer brisket, good	53 @ 54
Steer chuck, choice	45 @ 48
Steer chuck, good	44 @ 47
Steer back, choice	63 @ 63
Steer back, good	60 @ 60
Navel, good	25 @ 28
Fore shanks	33 @ 35
hind shanks	33 @ 35
Steer tenderloins	1.75 @ 1.80
Cow tenders, 5 up	77 @ 79
Steer plates	63 @ 68

BEEF PRODUCTS

Brains	7 @ 7 1/2
Hearts	@ 21
Tongues, select, 3 lbs. & up	
fresh or froz.	37 @ 38
Tongues, house run	
fresh or froz.	27 @ 28
Tripe, cooked	40 @ 45
Livers, regular	35 @ 36
Kidneys	19 @ 19
Cheek meat	27 @ 27 1/2
Lips	18 1/2 @ 18 1/2
Lungs	12 @ 12 1/2
Melts	12 @ 12 1/2
Others	8 1/2 @ 8 1/2

CALF—HIDE OFF

Choice, 225 lbs. down	42 @ 43
Good, 225 lbs. down	41 @ 42
Commercial	35 @ 37
Utility	31 @ 32

VEAL—HIDE OFF

Choice carcass	45 @ 47
Good carcass	43 @ 44
Commercial carcass	35 @ 36
Utility	31 @ 32

LAMBS

Choice lambs	48 @ 50
Good lambs	47 @ 49
Commercial lambs	45 @ 47

MUTTON

Good	22 @ 23
Commercial	21 @ 22
Utility	20 @ 21

WHOLESALE SMOKED MEATS

Fancy regular hams,	
14/18 lbs., parchment	
paper	54 @ 56
Fancy skinned hams,	
14/18 lbs., parchment	
paper	55 @ 57
14/16 lbs., parchment	
paper	55 @ 58
Fancy trim, brisket off	
Bacon, 8 lb. down, wrap	55 @ 58
Square cut seedless bacon,	
8 lb. down, wrap	53 @ 60

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 10/16	50 1/2 @ 51 1/2
Reg. pork loins,	
und. 12 lb.	43 1/2 @ 44 1/2
Tenderloins	86 @ 91
Boneless loins	61 @ 62
Picnics, 4/8	61 @ 62
Skinned shldrs., bone in	38 1/2 @ 39
Spareribs, under 3 lb.	42 @ 43
Boston butts, 4/8 lb.	39 @ 40
Boneless butts, e.t., 3/5	54 1/2 @ 54 1/2
Neck bones	19 1/2 @ 20
Pigs' feet, front	9 @ 9 1/2
Kidneys	26 1/2 @ 27
Livers	26 1/2 @ 27
Brains	26 1/2 @ 27
Kids	17 1/2 @ 17 1/2
Saus., lean in	18 @ 18

FANCY MEATS

Tongues, corned	37 @ 38
Veal breads, under 6 oz.	76 @ 75
6 to 12 oz.	76 @ 75
12 oz. up	82 @ 85
Beef kidneys	19 @ 19
Calf tongues	24 @ 24
Lamb fries	75 @ 80
Beef livers, selected	56 @ 56
Ox tails, under 1/4 lb.	10 @ 10
Over 1/4 lb.	23 @ 30

SAUSAGE MATERIALS

Reg. pork trim (50% fat)	22 @ 23
Sp. lean pork trim, 85%	39 @ 39 1/2
Ex. lean pork trim, 95%	49 @ 50
Pork cheek meat	38 @ 38
Pork tongues	26 @ 26
Boneless bull meat	46 @ 46 1/2
Boneless chuck	45 @ 45
Shank meat	44 @ 44
Beef trimmings	34 @ 35
Beef cheek meat	27 @ 27 1/2
Dressed canners	32 @ 33
Dressed cutter cuts	32 @ 33
Dressed bologna bulls	36 @ 36 1/2
Boneless veal trim	40 @ 41

DRY SAUSAGE

Cervelat, ch. hog bungs	89
Thuringer	51
Farmer	75
Holsteiner	75
B. C. Salami	82
B. C. Salami	82 1/2
Genoa style salami, ch.	97
Pepperoni	81
Mortadella, new condition	52
Cappicola (cooked)	80
Italian style hams	82

DOMESTIC SAUSAGE

Pork sausage, hog casings	42 @ 43
Pork sausage, bulk	38 @ 38
Frankfurters, cheap casings	49 @ 50
Frankfurters, hog casings	48 @ 50
Bologna	41 @ 41
Bologna, artificial casings	42 @ 44
Smoked liver, hog bungs	48 @ 48
New Eng. lunch specialty	63 @ 65
Mixed luncheon spec., ch.	49 @ 50
Tongue and blood	39 @ 39
Blood sausage	31 @ 33
Souse	31 1/2 @ 31 1/2
Polish sausage, fresh	46 @ 46
Polish sausage, smoked	50 @ 50

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1% to	
1 1/4 in., 180 pack	45 @ 50
Domestic rounds, over 1 1/4	
in., 140 pack	50 @ 55
Export rounds, wide, over	
1 1/4 in.	75 @ 85
Export rounds, medium,	
1% to 1 1/4	50 @ 60
Export rounds, narrow,	
1% in. under	1.15 @ 1.35
No. 1 weasands, 24 in. up	8 @ 10
No. 1 weasands, 22 in. up	6 @ 8
No. 2 weasands	4 @ 7
Middles sewing, 1 1/2 @	
2 in. in.	1.15 @ 1.25
Middles, select, wide,	
2 @ 2 1/4 in.	1.20 @ 1.30
Middles, select, extra,	
2 1/2 @ 2 1/2 in.	1.45 @ 1.65
Middles, select, extra,	
2 1/2 in. & up	1.95 @ 2.00
Beef bungs, export No. 1	17 @ 18
Beef bungs, domestic	11 @ 13
Dried or salted bladders,	
per piece:	
12-15 in. wide, flat	14 @ 17
10-12 in. wide, flat	9 @ 11
8-10 in. wide, flat	6 1/2 @ 7

Pork casings:	
Extra narrow, 29 mm. &	
dn.	3.00 @ 3.15
Narrow, mediums, 29 @ 32	
mm.	3.00 @ 3.10
Medium, 32 @ 35 mm.	1.95 @ 2.00
Spe. medium, 35 @ 38 mm.	1.55 @ 1.70
Wide, 38 @ 43 mm.	1.45 @ 1.50
Export bungs, 34 in. cut	32 @ 33
Large prime bungs,	
34 in. cut	23 @ 24
Medium prime bungs,	
34 in. cut	15 @ 17
Small prime bungs	14 @ 15
Middles, per set, cap off	60 @ 63

SEEDS AND HERBS

Caraway seed	Whole for Saus.	25 @ 25
Coriander	Whole for Saus.	20 @ 20
Mustard seed, fcy. yel.		22 @ 22
American		20 @ 20
Marjoram, Chilean		27 @ 31
Oregano		23 @ 27
Coriander, Morocco		11 1/2 @ 14 1/2
Natural No. 1		60 @ 65
Marjoram, French		60 @ 65
Sage Dalmation		30 @ 35
No. 1		30 @ 35

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	31 1/2 @ 31 1/2	34 1/2 @ 34 1/2
Resifted	32 1/2 @ 32 1/2	35 1/2 @ 35 1/2
Chili powder		36 @ 45
Chili pepper		43 @ 46
Cloves, Zanzibar	25 @ 25	29 @ 29
Ginger, Jam, unbl.	32 1/2 @ 32 1/2	39 @ 39
Ginger, African	22 @ 22	29 @ 29
Cochin	23 @ 23	29 @ 29
Mace, fcy. Banda		1.68 @ 1.68
East Indies		1.67 @ 1.67
West Indies		1.65 @ 1.65
Mustard, flour, fcy.		26 @ 26
No. 1		72 @ 72
West India Nutmeg		50 @ 60
Paprika, Spanish		50 @ 60
Pepper, Cayenne		45 @ 45
Red No. 1		90 @ 90
Pepper, Packers		94 @ 94
Pepper, black		93 @ 93
Pepper, white		97 @ 97
Pepper, Black		94 @ 94
Malabar		94 @ 94
Black, Lampong		94 @ 94

CURING MATERIALS

Cwt.

Nitrite of soda in 425-lb.	
bbls., del. or f.o.b. Chicago	\$ 8.75
Salt peter, a. ton, f.o.b. N. Y.	
Dbi. refined gran.	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd., gran. altrate of soda	5.25
Pure rfd. powdered nitrate of	
soda	unquoted
Salt, in min. car. of 60,000 lbs.	
only, paper sacked f.o.b. Chgo.	
Granulated	Per ton
Medium	\$19.20
Rock, bulk, 40 ton cars,	
Detroit	10.50
Sugar—	
Raw, 96 basis, f.o.b.	
New Orleans	5.65
Standard gran., f.o.b.	
refiners (2%)	7.55 @ 7.75
Packers' curing sugar, 250 lb.	
bags, f.o.b. Reserve, La.	
less 2%	7.00
Dextrose, per cwt.	
in paper bags, Chicago	6.84

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles November 22	San Francisco November 23	No. Portland November 23
FRESH BEEF: (Carcass)			
STEER:			
Good:			
400-500 lbs.	\$48.00 @ 49.00	\$47.00 @ 48.00	\$46.00 @ 48.00
500-600 lbs.	48.00 @ 49.00	47.00 @ 48.00	45.00 @ 47.50
Commercial:			
400-600 lbs.	43.00 @ 47.00	44.00 @ 46.00	40.00 @ 43.00
400-600 lbs.	38.00 @ 42.00	40.00 @ 42.00	35.00 @ 37.00
COW:			
Commercial, all wts.	36.00 @ 37.00	35.00 @ 38.00	34.00 @ 37.00
Cutter, all wts.	31.00 @ 32.00	31.00 @ 32.00	31.00 @ 32.00
FRESH VEAL AND CALF: (Skin-Off)			
Choice:			
80-130 lbs.	48.00 @ 50.00	48.00 @ 50.00	43.00 @ 45.00
Good:			
80-130 lbs.		45.00 @ 47.00	43.00 @ 45.00
FRESH LAMB & MUTTON: (Carcass)			
LAMB:			
Choice:			
40-50 lbs.	49.00 @ 50.00	46.00 @ 47.00	43.00 @ 45.00
50-60 lbs.	49.00 @ 50.00	45.00 @ 46.00	42.00 @ 43.00
Good:			
40-50 lbs.	48.00 @ 49.00	46.00 @ 47.00	43.00 @ 45.00
50-60 lbs.	48.00 @ 49.00	45.00 @ 46.00	42.00 @ 43.00
Commercial, all wts.	40.00 @ 47.00	41.00 @ 45.00	40.00 @ 41.00
Utility, all wts.	40.00 @ 47.00	38.00 @ 41.00	38.00 @ 40.00
MUTTON (WE):			
Good, 75 lbs. dn.	23.00 @ 25.00	22.00 @ 24.00	19.00 @ 21.00
Commercial, 75 lbs. dn.	22.00 @ 23.00	20.00 @ 22.00	17.00 @ 18.00
FRESH PORK CARCASSES: (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.		38.00 @ 40.00	
120-137 lbs.	34.00 @ 35.50	36.00 @ 38.00	34.00 @ 35.00
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	50.00 @ 53.00	50.00 @ 53.00	45.00 @ 47.00
10-12 lbs.	50.00 @ 53.00	50.00 @ 53.00	45.00 @ 47.00
12-16 lbs.	50.00 @ 52.00	52.00 @ 54.00	44.00 @ 45.00
PICNICS:			
4-8 lbs.		40.00 @ 42.00	
PORK CUTS NO. 1:			
HAM, Skinned:	(Smoked)	(Smoked)	(Smoked)
12-16 lbs.	50.00 @ 52.00	50.00 @ 52.00	61.00 @ 63.00
16-20 lbs.	50.00 @ 52.00	50.00 @ 52.00	60.00 @ 63.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	53.00 @ 57.00	58.00 @ 64.00	63.00 @ 65.00
8-10 lbs.	53.00 @ 57.00	56.00 @ 62.00	62.00 @ 65.00
10-12 lbs.	53.00 @ 57.00		62.00 @ 65.00
LARD, Refined:			
Tierces	21.50 @ 23.50		22.50 @ 24.00
50 lb. cartons & cans	22.50 @ 24.00		

FOR LOWER COST REFRIGERATION

The new NIAGARA Aeropass Condenser uses no cooling water, prevents operating troubles, saves labor, cuts the cost of chilling, freezing or cold storage...increases your profits. It reduces your power bills because you can run your compressors at lower head pressure. Write for bulletin 103. Dept. NP.



NIAGARA BLOWER CO.

405 Lexington Ave., New York 17, N. Y.

YOU CAN SELL MORE HAMS

IF THEY ARE
DRESSED UP WITH

"E-Z FIT"
HAM BAGS

Well formed hams are going places . . . so you can anticipate production demands by specifying E-Z FIT Ham Bags. They give your hams and other meat products extra-eye appeal at no extra cost.

Our central location guarantees fast response to your needs for quality products.



ALLIED
"E-Z FIT" STOCKINETTES
ALLIED MANUFACTURING CO.
DES MOINES, IOWA

EDWARD R. SEABERG

BROKER—SAUSAGE CASINGS

BOARD OF TRADE BUILDING

141 WEST JACKSON BOULEVARD

CHICAGO 4, ILLINOIS

CABLE ADDRESS
"EDSEA" CHICAGO

TELEPHONE
WABASH 2-0119

TELETYPE
CG 959

Wilmington Provision Company

Slaughtering of

CATTLE - HOGS - LAMBS - CALVES

TOWER BRAND MEATS

U. S. GOVERNMENT INSPECTION
WILMINGTON, DELAWARE

NO. 172 HAIR PICKER-WASHER NO. 426 HAIR WILLOW-CURLER

These machines are now available in two sizes . . . capacities of 600 and 1000 lbs. of dry hair per hour. After hair has been washed in the Picker and dried, the Willoving Machine fluffs the hair and removes all dust and short hair that will not curl. Hog hair is digested to a high protein finished product. Resultant sausage is then pressed and dried in the same manner as the regular sausage with which it is finally mixed. Dissolved hair contains about 17% ammonia. Both machines are "V"-belt driven. Bearings are enclosed and sealed against moisture and water.



Write Today for
Complete Details.

KEEBLER ENGINEERING CO.
1910 West 59th St. Chicago 36, Illinois

Our 18th Year of Uninterrupted Service

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR
CHICAGO BASIS

WEDNESDAY, NOVEMBER 24, 1948

REGULAR HAMS		S.P.	
Fresh or Frozen			
8-10	48n	48n	
10-12	48n	48n	
12-14	47½n	47½n	
14-16	47½n	47½n	

BOILING HAMS		S.P.	
Fresh or Frozen			
16-18	47n	47n	
18-20	45½n	45½n	
20-22	45½n	45½n	

SKINNED HAMS		S.P.	
Fresh or Frozen			
10-12	50½	50½n	
12-14	50	50n	
14-16	50	50n	
16-18	49½	49½n	
18-20	48	48n	
20-22	48	48n	
22-24	47½ @ 48	47½n	
24-26	46½	46n	
26-28	46½	46n	
28-up, No. 2's	43½	43½n	

OTHER D.S. MEATS		Cured	
Fresh or Frozen			
Regular plates	23n	23n	
Clear plates	18n	18n	
Square jowls	21	20½ @ 21n	
Jowl butts	16½ @ 16½	20½ @ 20½	

LARD FUTURES PRICES

MONDAY, November 22, 1948

	Open	High	Low	Close
Dec.	19.20	19.30	19.20	19.27½
Jan.	18.65	18.85	18.65	18.85a
Mar.	18.65	18.75	18.65	18.72½
May	18.55	18.70	18.55	18.70
July	18.65	18.85	18.65	18.85

Sales: 9,240,000 lbs.

Open interest at close Fri., Nov. 19th: Nov. 141, Dec. 881, Jan. 286, Mar. 513, May 145; at close Sat., Nov. 20th: Nov. 86, Dec. 883, Jan. 292, Mar. 539 and May 147 lots.

TUESDAY, November 23, 1948

	Dec.	Jan.	Mar.	May	July
19.35	19.40	19.10	19.12½		
18.90	18.97½	18.75	18.80b		
18.82½	18.87½	18.65	18.65		
18.77½	18.82½	18.60	18.65		
18.65	18.85	18.65	18.67½a		

Sales: 11,600,000 lbs.

Open interest at close Mon., Nov. 22nd: Nov. 71, Dec. 871, Jan. 289, Mar. 558, May 151 and July one lot.

WEDNESDAY, November 24, 1948

	Dec.	Jan.	Mar.	May	July
19.00	19.15	19.00	19.12½		
18.70	18.80	18.65	18.80		
18.55	18.72½	18.50	18.72½		
18.55	18.67½	18.50	18.65b		
18.60	18.60	18.50	18.57½		

Sales: 8,400,000 lbs.

Open interest at close Tues., Nov. 23rd: Nov. 67, Dec. 853, Jan. 285, Mar. 570, May 161 and July 4 lots.

THURSDAY, November 25, 1948
HOLIDAY—NO MARKET

FRIDAY, November 26, 1948

	Dec.	Jan.	Mar.	May	July
19.20	19.22½	19.00	19.00		
18.95	18.95	18.70	18.70b		
18.80	18.87½	18.57½	18.57½		
18.77½	18.77½	18.60	18.60a		
18.55	18.55	18.55b			

Sales: About 6,500,000 lbs.

Open interest at close Wed., Nov. 24th: Nov. 61, Dec. 822, Jan. 290, Mar. 579, May 166 and July 12 lots.

WEEK'S LARD PRICES

	Tierces	Loose	Leaf
	P.S. Lard	P.S. Lard	Raw
Nov. 20	18.25n	17.25	16.25a
Nov. 22	18.90b	17.37½b	16.37½n
Nov. 23	18.75n	17.50	16.50a
Nov. 24	18.75n	17.50n	16.50n
Nov. 25	Holiday—No Market		
Nov. 26	18.60n	17.50n	16.50n

PIGNICES

	4-6	6-8	8-10	10-12	12-14	14-16	16-18	18-20
Fresh or Frozen	33	32½	32	32	32	32	32	32
inc.								

BELLIES

	6-8	8-10	10-12	12-14	14-16	16-18	18-20
Fresh or Frozen	37½	37½	37	36 @ 36½	35½	34½	34½

D.S. BELLIES

	18-20	20-25	25-30	30-35	35-40	40-50
Cured	34n	33	32½	32½	31	30

FAT BACKS

	6-8	8-10	10-12	12-14	14-16	16-18	18-20	20-25
Green or Frozen	16n	16n	17	19½	20½n	20½n	20½n	20½n

EDIBLE OIL SHIPMENTS

Total shortening and edible oil shipments in the month of October were 241,589,000 lbs. compared with 250,145,000 lbs. in September and 240,828,000 lbs. in August, according to a recent report of the Institute of Shortening and Edible Oils, Inc. Shortening accounted for 49.9 per cent of this total; edible oil, 49.3 per cent; shipments to government agencies, 0.4 per cent; shipments for commercial export, 0.4 per cent.

CANADIAN COLD STORAGE STOCKS

Cold storage stocks held on November 1 in Canada were reported to THE NATIONAL PROVISIONER as follows:

	Nov. 1, 1948	Oct. 1, 1948	Nov. 1, 1947
Beef	29,586,917	24,148,334	15,908,619
Veal	8,586,787	7,727,643	5,157,919
Pork	26,831,577	27,567,878	38,412,038
Mutton & Lamb	5,044,224	3,862,005	2,756,485

PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b. Chgo.	Refined lard, 50-lb. cartons, f.o.b. Chicago	Kettle rend., tierces, f.o.b. Chgo.	Leaf, kettle rend., tierces, f.o.b. Chgo.	Neutral, tierces, f.o.b. Chicago	Standard Shortening, "N. & S."	Hydrogenated Shortening, "N. & S."
	\$31.25	21.35	22.35	22.35	21.12½	20.60	27.75

*Del'd.

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

November 23, 1948

Choice, native, heavy	53 1/2	@ 61 1/2
Choice, native, light	53 1/2	@ 61 1/2
Good	48	@ 57 1/2
Comm.	44	@ 49
Can. & cutter	32	@ 41
Bol. bull	41	@ 42 1/2

BEEF CUTS

City

No. 1 ribs	76	@ 89
No. 2 ribs	60	@ 72
No. 1 loins	88	@ 93
No. 2 loins	68	@ 82
No. 1 hinds and ribs	62	@ 66
No. 2 hinds and ribs	53	@ 60
No. 3 hinds and ribs	50	@ 54
No. 1 top sirloins	64	@ 68
No. 2 top sirloins	60	@ 64
No. 1 rounds	55	@ 58
No. 2 rounds	52	@ 55
No. 1 chucks	47	@ 49
No. 2 chucks	45	@ 47
No. 3 chucks	42	@ 45
No. 1 briskets	49	@ 51
No. 2 briskets	49	@ 51
No. 1 flanks	21	@ 23
No. 2 flanks	21	@ 23

FRESH PORK CUTS

Western

Boston butts	41	@ 43
Pork loins, fresh 12 lbs. do.	45	@ 45
Hams, regular, under 14 lbs.	45	@ 50
Hams, skinned, fresh, under 14 lbs.	52 1/2	@ 52 1/2
Picnics, fresh, bone in	33 1/2	@ 34 1/2
Pork trimmings, ex. lean	50	@ 51
Pork trimmings, regular	23	@ 24
Spareribs, under 8	43	@ 44
Bellies, sq. cut, seedless, 8/12	39	@ 39 1/2

City

Boston butts, 4/8 lbs.	42	@ 46
Shoulders, N. Y.	42	@ 45
Pork loins, fr., 10/12 lbs.	43	@ 46
Hams, regular, under 14 lbs.	48	@ 50
Hams, sknd., under 14 lbs.	50	@ 53
Picnics, bone in	36	@ 38
Pork trim, ex. lean	23	@ 25
Pork trim, regular	23	@ 25
Spareribs, light	45	@ 50
Bellies, sq. cut, seedless, 8/12	40	@ 41

FANCY MEATS

Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	78
Beef livers, selected	75
Lamb fries	45
Oxtails, under 1/2 lb.	16
Oxtails, over 1/2 lb.	35

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	33 1/2 @ 35 1/2
137 to 153 lbs.	33 1/2 @ 35 1/2
154 to 171 lbs.	33 1/2 @ 35 1/2
172 to 188 lbs.	33 1/2 @ 35 1/2

LAMBS

Choice lambs	48	@ 59
Good lambs	48	@ 58
Legs	60	@ 62
Hindsaddles	58	@ 64
Loins	65	@ 70

MUTTON

Good	20	@ 22
------	----	------

VEAL—SKIN OFF

Choice carcass	46	@ 50
Good carcass	45	@ 48
Commercial carcass	40	@ 44
Utility	35	@ 38

BUTCHERS' FAT

Shop fat	6
Breast fat	7 1/2
Edible suet	8
Inedible suet	8

CANADIAN

OCTOBER SLAUGHTER

In its report of October slaughter of livestock in inspected plants in Canada, the Dominion Department of Agriculture gives the average dressed weight for hogs as 166.1 lbs.; cattle, 454.4 lbs.; calves 154.4 lbs., and sheep and lambs, 43.3 lbs. This compares with 164.5, 486.1, 166.2 and 41.2 lbs., respectively, in October a year ago. The numbers of livestock slaughtered in October are reported by the Department as follows:

	Oct. 1948	Oct. 1947
Hogs	321,165	337,175
Cattle	165,323	91,710
Calves	65,794	29,152
Sheep	137,725	92,203

WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, NOVEMBER 23, 1948

All quotations in dollars per cwt.

FRESH BEEF:

STEER AND HEIFER:

Choice:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$53.00-54.50
700-800 lbs.	53.00-54.00
Good:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	46.00-49.00
700-800 lbs.	45.00-48.00
Commercial:	
350-500 lbs.	41.00-45.00
500-600 lbs.	40.00-45.00
Utility, all wts.	None

COW:

Commercial, all wts.	34.00-36.00
Utility, all wts.	33.00-34.00
Cutter, all wts.	None
Canner, all wts.	None

FRESH VEAL AND CALF:

SKIN OFF, CARCASS:

Choice:	
80-120 lbs.	48.00-50.00
120-170 lbs.	46.00-48.00
Good:	
50-80 lbs.	45.00-47.00
80-130 lbs.	45.00-48.00
130-170 lbs.	None

Commercial:	
50-80 lbs.	40.00-43.00
80-130 lbs.	40.00-44.00
130-170 lbs.	None
Utility, all wts.	35.00-38.00

FRESH LAMB AND MUTTON:

LAMB:

Choice:	
30-40 lbs.	52.00-53.00
40-45 lbs.	51.00-53.00
45-50 lbs.	50.00-52.00
50-60 lbs.	48.00-50.00
Good:	
30-40 lbs.	51.00-52.00
40-45 lbs.	50.00-52.00
45-50 lbs.	49.00-50.00
50-60 lbs.	47.00-48.00
Commercial, all wts.	None
Utility, all wts.	None

MUTTON (EWE): 70 lbs. down:

Good	20.00-22.00
Commercial	18.00-20.00
Utility	None

FRESH PORK CUTS: Loins No. 1:

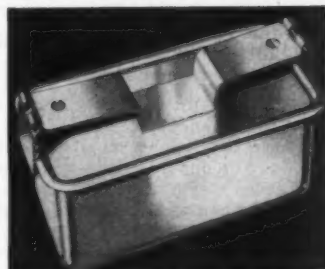
(BLADELESS INCL.)	
8-10 lbs.	43.00-45.00
10-12 lbs.	43.00-45.00
12-16 lbs.	42.00-44.00
16-20 lbs.	None
Shoulders, Skinned, N. Y. Style:	
8-12 lbs.	None
Butts, Boston Style:	
4-8 lbs.	41.00-43.00



SOLVAY *nitrite of soda*

SOLVAY SALES DIVISION
ALLIED CHEMICAL AND DYE CORPORATION
40 BECTOR STREET NEW YORK & N. Y.

Make quality Meat Loaves . . . for less with this Super Mold!



The Hoy Pressure Loaf Mold was designed to help packers in two ways: First, because all types of loaves can be made with this mold, it eliminates the necessity of buying various size molds. Second, its simple smooth construction CUTS THE TREMENDOUS CLEANING COSTS EXPERIENCED WITH OLD MOLDS to an unbelievable low.

The cover is one piece and all joints are completely closed. There are no breakable parts . . . no costly repairs.

HOY EQUIPMENT COMPANY

3875 North Teutonia Avenue Milwaukee 6, Wisconsin

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

Wednesday, November 24, 1948

The market on tallow and greases again leveled off to a steady price tone this week, following last week's weakened market. The larger soapers and dealers utilized the opportunity and procured sufficient product in the last few days to warrant their temporary withdrawal from the market. Curtailment of export shipments deleted the premium prices caused by the continued maritime strike in the East.

Early this week a couple tanks of fancy tallow sold at 14c, choice white grease at 13½c, No. 1 tallow at 11c, prime tallow at 13¼c and special tallow at 12¼c, all f.o.b. shipping points.

About midweek the large soapers again registered interest and procured a fair volume of product at their levels, including fancy tallow at 14c, choice white grease at 13½c, prime tallow at 13¼c, special tallow at 12¼c, all f.o.b. shipping points. No. 2 tallow was also reported to have sold at 8½c, f.o.b. shipping points. Little interest was reported in the intermediate and lower grades.

TALLOW: The market was relatively unchanged from last week, with practically all grades remaining at the previously quoted prices. Edible tallow was quoted at 14½@15c nominal, in carlots, f.o.b. producers' plant with no sales reported during the current week. Fancy tallow was quoted at 14c; choice, 13¼c nominal; prime, 13¼c; special, 12¼c, No. 1, 11c; No. 3, 9@9½c nominal, and No. 2, 8½c.

GREASES: A steady market with unchanged prices from last week was reported by midweek. The quoted price on choice white grease Wednesday, was 13½c; A-white, 12¼c nominal; B-white, 11c nominal; yellow, 9c; house, 8½c nominal; brown, 8¼c, and brown, 25 f.f.a. was reported to be 8½c.

EASTERN FERTILIZER MARKET

New York, November 24, 1948

All by-product markets were strong this week. Sales of tankage were made at \$9.25, f.o.b. eastern shipping points, and a car of blood was sold at the same price.

Cracklings advanced and last sales were made at \$1.80, f.o.b. New York, with the market well cleaned up.

Fertilizer chemicals were in demand and such materials as sulphate of ammonia and nitrate of ammonia were difficult to locate for prompt shipment.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b. production point	\$45.00
Blood, dried 16% per unit of ammonia	9.25
Unground fish scrap, dried, 60% protein nominal f.o.b. Fish Factory, per unit	2.10
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	48.00
in 100-lb. bags	51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	9.25

Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	76

Dry Rendered Tankage	
40/50% protein, unground, per unit of protein	\$1.80

GREASE OILS: Considerable change was registered in the market this week. The price tone was in sympathy with the market on greases, which developed a weak undertone. The trade reported fairly good interest, with production again on a par with sales, at lower price structures. The closing quotation Wednesday on No. 1 lard oil, basis drums, l.c.l., f.o.b. Chicago, was 17¼c, down 1c from last week's quotation; prime burning oil at 23c, which was

BY-PRODUCTS MARKETS

(Chicago, Wednesday, November 24, 1948)

Blood

	Unit	Ammonia
Unground, per unit of ammonia	*\$8.75@9.00

Digester Feed Tankage Materials

Wet rendered, unground, loose	*\$8.75@9.00
Liquid stick, tank cars	\$4.25

Packhouse Feeds

	Carlot, per ton
50% meat and bone scraps, bulk	\$105.00@115.00
55% meat scraps, bulk	115.00@120.00
50% feeding tankage, with bone, bulk	95.00@100.00
60% digester tankage, bulk	115.00@125.00
80% blood meal, bagged	155.00@165.00
65% BPL special steamed bone meal, bagged	65.00

Fertilizer Materials

	Per ton
High grade tankage, ground
10@11% ammonia	\$5.75@6.00
Bone tankage, unground, per ton	37.50@40.00
Hoof meal, per unit ammonia	\$6.50@7.00

Dry Rendered Tankage

	Per unit Protein
Cake	*\$1.85@1.90
Expeller	*\$1.85@1.90

Gelatin and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$2.50@2.75
Hide trimmings (green, salted)	1.75
Sinews and pizzles (green, salted)	1.75@2.00

	Per ton
Cattle jaws, skulls and knuckles	\$60.00
Pig skin scraps and trim, per lb.	9½

Animal Hair

Winter coil dried, per ton	\$100.00@105.00
Summer coil dried, per ton	75.00
Cattle switches	4@5½
Winter processed, gray, lb.	1.25@1.35
Summer processed, gray, lb.	1.25@1.35

*Quoted f.o.b. Shipping point.

1¼c lower, and acidless tallow at 19¼c, down ¼c.

NEATSFOOT OILS: The market developed some weakness this week. All grades were reported 1c lower than the quotations of last week. Reports indicated that production was normal, and sales were about steady with last week's reported interest. Pure neatsfoot oil was quoted Wednesday at 31¼c, in drums, l.c.l., f.o.b. Chicago, and 20-degree neatsfoot oil at 37¼c.

GRIND YOUR BY-PRODUCTS

The Profitable Gruendler Way



GRUENDLER
CRUSHER and PULVERIZER CO.
2915-17 North Market St., ST. LOUIS (6), MO.

NICK BEUCHER, JR.

JOHN LINDQUIST

PACKING HOUSE BY-PRODUCTS CO.

BROKERS

BEEF	TALLOW	HIDES & SKINS
PROVISIONS	GREASE	TANKAGE

110 N. Franklin St. For quick results Phone: DEarborn 2-7250
Chicago 6, Illinois Phone or wire us first Teletype: CG 1469

VEGETABLE OILS

Wednesday, November 24, 1948

The market on the major crude vegetable oils was relatively quiet this week, with only light and scattered sales reported throughout the week. Prices ruled about steady to firm. The trade reported in several quarters that difficulty was experienced in getting buyers and sellers together. In most instances bid levels were as much as 1/2c under the producers' selling ideas. The East coast still felt the effects of the strike, creating a dull situation with no export movement.

SOYBEAN OIL: The market displayed considerable activity this week with reports of refiners' supplies for December through March deliveries. Spotty trading was reported for immediate and November shipment, which was pegged at the 19c level. December sold at 18 1/2c, with additional interest registered from several quarters at that level. Product for January was reported selling at 17 1/2c, or 1/4c higher than previously reported sales. February-March was quoted at 17 1/2c and bids were in evidence at 17c. The quoted price on Wednesday was 18 1/2c@19c, or 1/4c below last week.

CORN OIL: A steady market was reported this week with nominal trading indicated. Product for spot shipment was reported available at 21c and forward shipment was quoted at lower levels. The closing quotation Wednesday was 21c nominal, unchanged to 1c lower than last week.

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	19 1/2n
Valley	19 1/2n
Southeast	19 1/2n
Texas	19 1/2n
Soybean oil, in tanks, f.o.b. mills,	
Midwest	18 3/4 b@19x
Corn oil, in tanks, f.o.b. mills	21n
Coconut oil, Pacific Coast	24n
Peanut oil, f.o.b. Southern points	20n
Cottonseed foots	
Midwest and West Coast	3 1/4 @3 1/2
East	3 1/4 @3 1/2

OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	33
White animal fat	33
Milk churned pastry	33
Water churned pastry	32

COTTONSEED OIL: No material change was registered in the market this current week; there were reports of light and scattered trading from several quarters. The market continued unsettled and November-December oil was quoted at 19 1/2c. Offerings were limited and sales on Wednesday were about at a standstill. Valley, Southeast and Texas closed Wednesday at 19 1/2c nominal, unchanged from last week.

The N. Y. futures market was again mixed with the price structure fluctuating with each day's transactions. A total of 582 contracts was negotiated in this market the first three days of the current week.

Futures market quotations were as follows:

SATURDAY, NOVEMBER 20, 1948

	Open	High	Low	Close	Fr. cl.
Dec.	*22.20	22.55	22.45	*22.42	22.26
Jan.	*21.50	21.60	21.60	*21.60	21.60
Mar.	20.75	20.98	20.75	20.90	20.79
May	20.50	20.55	20.45	*20.50	20.40
July	*19.95	20.00	20.00	*20.00	19.70
Sept.	*18.25			*18.00	18.00
Oct., '49	*17.00			*17.00	17.00

Total sales: 97 contracts.

MONDAY, NOVEMBER 22, 1948

Dec.	22.40	22.70	22.40	*22.55	22.42
Jan.	*21.25			*21.70	21.60
Mar.	20.90	21.15	20.80	21.10	20.90
May	20.60	20.75	20.50	20.62	20.50
July	*19.90	20.15	20.05	*20.05	20.06
Sept.	*18.25			*18.25	18.00
Oct., '49	*17.00			*17.25	17.00

Total sales: 196 contracts.

TUESDAY, NOVEMBER 23, 1948

Dec.	22.65	22.70	22.40	*22.40	22.55
Jan.	21.80	21.85	21.80	*21.60	21.70
Mar.	21.25	21.38	21.00	21.05	21.10
May	20.70	20.79	20.40	20.49	20.62
July	*20.06	20.30	20.00	*19.95	20.05
Sept.	*18.25			*18.25	18.25
Oct., '49	*17.25	18.05	18.05	*17.50	17.25

Total sales: 178 contracts.

WEDNESDAY, NOVEMBER 24, 1948

Dec.	*22.15	22.55	22.00	22.50	22.40
Jan.	*21.50	21.50	21.50	*21.50	21.60
Mar.	*20.85	20.90	20.55	20.90	21.05
May	20.40	20.51	20.15	20.51	20.49
July	*19.50	19.95	19.60	*20.02	19.95
Sept.	*18.00			*18.25	18.25
Oct., '49	*17.25	17.70	17.70	*17.50	17.50

Total sales: 208 contracts.

THURSDAY, NOVEMBER 25, 1948

No session, N. Y. Exchange, Thanksgiving Day.

COCONUT OIL: A little more activity was reported in the market this week. Spot product was available at 24c and December was quoted at 23c, Pacific coast, with some interest displayed at this price. The market closed Wednesday at 24c nominal, unchanged from last week.

PEANUT OIL: The market was frac-

tionally lower this week with light selling in evidence and demand relatively slow. November-December product was quotable at 20c and closed Wednesday at this nominal price, representing a decrease of 1/2c below last week's quotation.

ANIMAL FOODS CANNED

The Animal Foods Inspection Division of the Bureau of Animal Industry, USDA, reported that 36,039,648 lbs. of animal foods were canned under federal inspection and certification during October 1948. This compared with 30,441,311 lbs. in September 1948, and 27,321,002 lbs. canned in October a year ago.

PRECOOKED • DEFATTED • STABILIZED

VioBin*

WHEAT GERM POWDER

does lots more than just bind
Sausage and Meat Loaves.

VIOBIN—

...IMPROVES FLAVOR
...IMPROVES COLOR
...IMPROVES TEXTURE
...RETARDS RANCIDITY

For further information about
this ingredient that is more than
just a binder write to:

DISTRIBUTORS
DIRIGO SALES CORPORATION
99 FRUIT AND PRODUCE EXCHANGE
BOSTON 9, MASSACHUSETTS

MANUFACTURED BY
VIOBIN CORPORATION
MONTICELLO, ILLINOIS

*U. S. Patent 2,314,282

CONTACT

EDWARD WAX CASING CO.
for your requirements in Natural Casings
DEPENDABLE QUALITY • PROMPT SERVICE

OUR SPECIALTY
SEWED HOG BUNGS
OF ALL SIZES

IMPORTERS • EXPORTERS
3559 S. Normal Ave., Chicago 9, Ill., Onk. 1221

RATH MEATS

Finer Flavor from the Land O' Corn!

Black Hawk Hams and Bacon
Pork • Beef • Veal • Lamb
Vacuum Cooked Meats

THE RATH PACKING COMPANY, Waterloo, Iowa

HIDES AND SKINS

Packer hide movement improved—Price tone continues firm—Native cows steady—Butt brands, Colorados and heavy Texas steers sell 1/2c up—Branded cows sell 1/2c higher—Bulls sold 1/2c higher—Calfskins sell up 5c—Kips steady.

Chicago

PACKER HIDES: Following last week's low ebb in packer hide trading, movement this week was considerably better, with a number of descriptions selling in a small to moderate way. The market as a whole continued firm with several selections selling at levels higher than reported last week. The Thanksgiving holiday this week will materially affect the total of cattle to be slaughtered, and no doubt will result in light offerings of hides next week. Reported sales of September forward hides are becoming less frequent, with the bulk of offerings this week reported October forward.

Native steers were reported having sold this week at steady prices, while butt branded steers, Colorados and heavy Texas steers moved up 1/2c. Light Texas and ex-light Texas steers were steady. This applied also to heavy and light native cows. A strong tone existed in branded cows and bulls, which sold at 1/2c higher levels from several quarters. Light native calfskins sold late last week at substantially higher prices.

Late last week, one packer sold 1,200 October-November heavy native steers at 29 1/2c, f.o.b. St. Paul. Early this week another packer sold 1,800 November heavy native steers, at 30c, f.o.b. New York city. Later a packer sold a mixed lot of 1,000 heavy Chicago native steers at 30c, and ex-light native steers at 31c, Chicago basis. The Association sold 1,300 mixed heavy and light November native steers at 30c, Chicago basis. About midweek, another packer sold a mixed lot of October forward ex-light native steers at 31c, and ex-light Texas steers at 29c, Chicago basis. Last Friday packer sold total of 4,800 October

forward butt brands at 27 1/2c, Chicago basis. The same day another packer sold a car of November butt brands at 27 1/2c, f.o.b. New York. Also on Friday one packer sold 500 November butt brands, at 27 1/2c, basis Chicago. Early this week a packer sold 1,500 butt brands, at 27 1/2c, basis Chicago; about midweek another packer sold a total of 10,000 butt brands at 28c, and Colorados at 27 1/2c, Chicago basis, origin various shipping points.

Last Friday a packer sold a total of 4,000 October forward Colorados at 27c, Chicago basis. The same day another packer sold 500 of like selection at 27c, basis Chicago. Early this week a packer sold 1,700 November Colorados at 27c, basis Chicago. Packer sold 700 heavy Texas steers at 27 1/2c, November take-off, basis Chicago. Later another packer sold 1,700 Oklahoma City heavy Texas steers at 27 1/2c, Chicago basis.

Native cows moved in a moderate way this week, with one packer reporting a sale of 1,400 heavy native cows last Friday at 29c, f.o.b. Cleveland. Also Friday a packer sold 800 November heavy cows at 29 1/2c, basis Chicago. About midweek a packer sold 2,500 November heavy native cows at 28 1/2c, f.o.b. St. Paul. Light native cows were reported at steady quotations, with one packer selling 1,800, November salting at 28 1/2c, f.o.b. St. Paul. Another packer sold 2,000 November light native cows at 28 1/2c, basis Chicago. An outside packer sold 1,900 light native cows at 28 1/2c, Chicago basis. Later another packer sold 1,500 October forward light native cows at 28 1/2c, Chicago basis. Another sale of 1,200 river November light native cows, at 28 1/2c, Chicago basis. Late this week another packer sold 1,800, November light native cows at 28 1/2c, basis Chicago. Sale of 4,000 October forward branded cows was sold at 27 1/2c, f.o.b. E. St. Louis. About midweek, one packer moved 11,000 branded cows, October forward, reportedly sold at approximately 27 1/2c, Chicago basis; the price however, was not confirmed.

Packer native bulls displayed more activity this week, with sales reported

at steady to increased prices. The market about midweek took on a firm tone. Early this week one packer sold 1,300 native bulls at 19c, and brands at 18c, steady prices. Later another packer sold a car of native bulls at 19 1/2c, and brands at 18 1/2c, or 1/2c up. About midweek, the Association was reported to have sold 1,200 heavy native bulls at 19 1/2c, and brands at 18 1/2c.

Federally inspected slaughter, according to the USDA, again displayed an increase over the previous week. Cattle slaughter was estimated for the week ending November 20, at 293,000 head, or six per cent above the 276,000 reported last week, but 17 per cent below the 355,000 reported killed in the corresponding week of last year.

Calf slaughter was estimated at 160,000 head, compared with 144,000 reported last week and 195,000 during the same period of last year.

OUTSIDE SMALL PACKER: The market on outside small packer hides was reported from several quarters as being steady with the quoted price of 25 1/2@26 1/2c, for selected, trimmed native all-weights. Brands are quotable at 1c less. Stock of around 48-50 lbs. are quotable at around 24 1/2@25 1/2c, with light movement reported this week within the quoted range. A few selected hides were reportedly sold, basis 40/42 lbs. at around 25 1/2@26c, according to the trade. The market on country hides is practically dormant, with little interest reported on the part of the tanners. All weight country hides are quotable nominally at 20@22c, with brands at 1c less. Country calfskins are quoted at 23@25c, nominal.

PACIFIC COAST: According to information from several quarters, the market at this point was at a standstill during the current week, with no trading reported. As previously reported, the last sales were made on the basis of 23@23 1/2c for both steers and cows, flat basis. A firm tone, however, was reported at this point.

PACKER CALF AND KIPS: A firm price tone developed late last week on calfskins, with one packer reporting a mixed sale of 30,000 northern light native calf skins, originating at both Chicago and St. Paul, at 65c, and Milwaukee, Green Bay and Eau Claire mixed light and heavy calfskins at 65c. Though not confirmed, it was reported this sale was delegated for export. Heavy native calf skins, while no reports of any sales came to light, are quotable at 60c nominal.

Activity in kipskins was practically nil this week, with no trading of any kind reported from any quarter. Steady to firm prices prevailed however, with northern native kips quoted at 40c, nominal, and southern at 37 1/2c, and brands quotable at 1c less, nominal.

SHEEPSKINS: The market on packer shearlings was about unchanged from last week. Trade reports indicated a steady market continued, with No. 1 shearlings quotable at \$2.00@3.00. One of the large four packers reported sell-

LANCASTER, ALLWINE & ROMMEL

REGISTERED PATENT ATTORNEYS

Suite 468, 815-15th Street, N. W.

WASHINGTON 5 — — D. C.

Practice before U. S. Patent Office.

Validity and Infringement Investigations and Opinions.

Booklet and form "Evidence of Conception" forwarded upon request.

WEEK'S CLOSING MARKETS

ing about 10 cars of this grade at \$2.50 each, late last week. No. 2 shearlings are quoted at \$1.65@1.75, and No. 3's at \$1.25@1.30, both nominal. These grades are relatively off the market, with very few available. A car of fall clips was reported to have sold late last week at \$2.75 each. The quotable price on this grade is \$2.50@3.00, quality considered.

The last sale of interior wool lambs was reportedly negotiated at \$3.25@3.45, with one quarter indicating that \$2.50 each was paid for a few selects. This report, however, was unconfirmed.

The pickled skin market was reported from several quarters as being somewhat firmed up. A little more inquiry was registered, according to the trade, with interest reported around the nominal quotable price of \$12@13. While not confirmed, some skins were reportedly sold within the quoted range.

N. Y. HIDE FUTURES

MONDAY, NOVEMBER 22, 1948

	Open	High	Low	Close
Dec.	29.40	29.42	29.10	29.10b
Mar.	25.00b	25.05	24.72	24.80b
June	23.65	23.70	23.65	23.65b
Sept.	22.86	23.05	22.86	23.05

Closing 30 points down to 20 up; sales 33 lots.

TUESDAY, NOVEMBER 23, 1948

	Open	High	Low	Close
Dec.	29.00b	29.00	28.90	28.95
Mar.	24.65b	24.70	24.40	24.65
June	23.40b	23.50	23.40	23.50b
Sept.	22.75b	23.00	22.80	22.70b

Closing 15 to 35 points down; sales 26 lots.

WEDNESDAY, NOVEMBER 24, 1948

	Open	High	Low	Close
Dec.	29.00b	29.25	28.68	28.68
Mar.	24.70	25.00	24.55	24.55
June	23.60b	23.75	23.30	23.35b
Sept.	22.90b	23.13	23.00	22.70b

Closing unchanged to 27 points down; sales 64 lots.

THURSDAY, NOVEMBER 25, 1948

HOLIDAY—NO MARKET.

FRIDAY, NOVEMBER 26, 1948

	Open	High	Low	Close
Dec.	28.50b	28.55	27.95	28.10
Mar.	24.00b	24.30	24.00	24.00
June	22.80b	23.00	22.70	22.80
Sept.	22.00b	22.10	21.90	22.10b

Closing 55 to 60 points lower; sales 71 lots.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended November 20 were as follows:

	Week Nov. 20	Previous week	Cor. wk. 1947
Cured meats, pounds	22,393,000	26,487,000	28,904,000
Fresh meats, pounds	39,282,000	31,393,000	36,610,000
Lard, pounds	6,671,000	8,822,000	10,099,000

USDA SEPTEMBER DELIVERIES

Deliveries of food and agricultural commodities by the U. S. Department of Agriculture in September included 1,256,730 lbs. of Mexican canned meat for the Department of the Army.

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$23.50 and the average was \$22.75. Provision prices were as follows: Under 12 pork loins, 43@44; 10/14 green skinned hams, 49@50½; Boston butts, 39@40; 16/down pork shoulders, 34½; 3/down spareribs, 41@42; 8/12 fat backs, 17@19½; regular pork trimmings, 21@22; 18/20 DS bellies, 34n; 4/6 green picnics, 33; 8/up green picnics, 32.

P.S. loose lard was quoted at 17.50 nominal and P.S. lard in tierces at 18.60 nominal.

Cottonseed Oil

The closing prices for cottonseed oil futures Friday at New York were: Dec. 22.10; Jan. 21.00b, 21.75ax; Mar. 20.60; May 20.12-11; July 19.60b, 19.73ax; Sept. 18.00b, 19.00ax; Oct. 17.25b, 17.50ax. Sales totaled 118 lots.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended Nov. 24, '48	Previous Week	Cor. week, 1947
Nat. str.	29.30	29½@30	29.37
Hvy. Tex. str.	27½@28	27½	27.34
Hvy. butt	27½@28	27½	27.34
Brnd'd str.	27½@28	27½	27.34
Hvy. Col. str.	27	27½	27.33½
Ex-light Tex. str.	29	29	29.34
Brnd'd cows.	27	27½	27.33½
Hvy. nat. cows.	28½	29	28.36
Lt. nat. cows.	28½	28½	28.35
Nat. bulls.	19	19½	19.24
Brnd'd bulls.	18	18½	18.23
Calfskins, Nor.	65	57½@60	90 61.15
Kips, Nor. nat.	40	40	40.60
Kips, Nor. brnd.	37½	37½	37.57½
Slunks, reg.	3.00	3.00	3.00
Slunks, hris.	1.00@1.10	1.00@1.10	1.00@1.10

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	25½@26½	25½@26½	33 26.35
Brnd'd all wts.	24½@25½	24½@25½	32 24.34
Nat. bulls.	15	15	15 19.20
Brnd'd bulls.	14	14	14 18.19
Calfskins	40	42	38 40.41
Kips, nat.	29	29	29 29.45
Slunks, reg.	2.25	2.25	2.25 3.75@4.00
Slunks, hris.	75	75	75 1.00

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

All-weights	20	22	20 29 29.31
Bulls	11	13	11 13 16 17
Calfskins	23	25	23 25 50 55
Kipskins	23	23	23 36 40

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

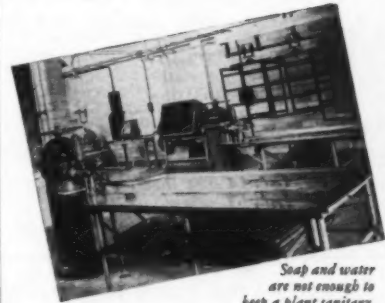
Pkr. shearings.	2.00@3.00	2.00@3.00	2.75@2.90
Dry pelts.	27	28	27 28 27.28
Horsehides	10.00@10.25	10.00@10.25	10.50@11.25

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended November 20, 1948, were 7,991,000 lbs.; previous week 8,334,000 lbs.; same week 1947, 7,869,000 lbs.; 1948 to date 309,588,000 lbs.; same period 1947, 338,394,000.

Shipments of hides from Chicago by rail for the week ended November 20, 1948, were 5,849,000 lbs.; previous week 4,572,000 lbs.; same week last year, 3,898,000 lbs.; 1948 to date, 219,971,000 lbs.; same period 1947, 366,081,000.

How to Reduce Meat Spoilage Losses!



Soap and water are not enough to keep a plant sanitary.

Use — —

GRIFFITH'S ERADO

Kills bacteria, yeast and mold.
Costs less than a dime a day

If you want a simple, safe, sure way to avoid costly meat spoilage—make it a "must" to use Erado every afternoon at clean-up time.

Applied according to directions, Erado definitely destroys the micro-organisms which cause meat to go bad. Thus, it will enable you to cut spoilage losses . . . and . . . step-up profits—for but a few cents a day.

Erado is widely used because—it is a highly efficient germ-killer that is easy to apply as a scrub or spray. Besides, it is non-poisonous, leaves no odor, will not corrode metal, and does not deteriorate. In addition, it is remarkably economical. Made in powder form, it is packed in 3½-ounce envelopes—enough to make a strong 10-gallon solution.

Protect yourself against expensive spoilage losses—use Erado every afternoon. Order a supply TODAY.



Erado—one of the many products Griffith's famous laboratories

The GRIFFITH LABORATORIES, Inc.

CHICAGO, 9—1415 W. 37th St.
NEWARK, 3—37 Empire St.
LOS ANGELES, 11—49th & Gifford Sts.
TORONTO, 2—115 George St.

LIVESTOCK MARKETS *Weekly Review*

Federally Inspected Meat Production for Week Ended November 20 Still Under 1947

MEAT production under federal inspection for the week ended November 20 is estimated at 378,000,000 lbs., according to the U. S. Department of Agriculture. This production was 17 per cent above 324,000,000 lbs. reported for the preceding week but 8 per cent below the 412,000,000 lbs. recorded for the corresponding week last year.

Cattle slaughter was estimated at

week, but 9 per cent below the 1,548,000 kill of the same week in 1947. Production of pork was estimated at 194,000,000 lbs., compared with 157,000,000 in the previous week and 210,000,000 in the period last year. Lard production was 45,400,000 lbs., compared with 38,300,000 reported last week and 44,600,000 processed in the same week of 1947.

Sheep and lamb slaughter of 378,000

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended November 20, 1948—with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat Prod.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Nov. 20, 1948.....	293	146.5	160	20.5	1,409	194.4	378	16.3	377.7
Nov. 13, 1948.....	276	135.2	144	18.7	1,182	157.2	310	13.0	324.1
Nov. 22, 1947.....	353	162.5	195	24.6	1,548	209.7	380	15.6	412.4

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		Total mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	
Nov. 13, 1948.....	949	500	236	128	240	138	93	43	45.4
Nov. 6, 1948.....	940	490	238	130	235	133	91	42	38.3
Nov. 22, 1947.....	916	458	236	126	235	135	92	41	44.6

¹1948 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

293,000 head—6 per cent above the 276,000 reported last week, but 17 per cent below the 355,000 kill of the corresponding week last year. Beef production of 147,000,000 lbs., compared with 135,000,000 lbs. in the preceding week and 162,000,000 in the week a year ago.

Calf slaughter was 160,000 head, compared with 144,000 reported last week and 195,000 in the same period last year. Output of inspected veal for the three weeks under comparison was 20,500,000, 18,700,000 and 24,600,000 lbs., respectively.

The hog slaughter estimate of 1,409,000 head was 19 per cent above the 1,182,000 reported for the preceding

head, compared with 310,000 head reported last week and 380,000 in the week in 1947. Production of inspected lamb and mutton in the three weeks under comparison amounted to 16,300,000, 13,000,000 and 15,600,000 lbs., respectively.

LIVESTOCK CAR LOADINGS

A total of 18,077 cars was loaded with livestock during the week ended November 13, 1948, according to the Association of American Railroads. This was a decrease of 1,430 cars from the same week a year earlier and a decrease of 8,655 cars from 1946.

LIVESTOCK EXPORTS-IMPORTS

Exports and imports of livestock by the U. S. in September were:

	Sept. 1948 No.	Sept. 1947 No.
EXPORTS (domestic)—		
Cattle for breeding.....	724	286
Other cattle.....	7	1
Hogs (swine).....	22	3
Sheep.....	264	1
Horses for breeding.....	43	106
Other horses.....	110	111
Mules, asses and burros.....	181	1,041
IMPORTS—		
Cattle for breeding, free—		
Canada.....	3,746	3,325
Cattle, other, edible (dut.)—		
Canada.....	8,624	4,561
Over 700 pounds (Dairy).....	71,658	145
200-700 pounds (Other).....	23,524	686
Under 200 pounds.....	5,383	
Hogs—		
For breeding, free.....	221	261
Edible, except for breeding ¹ (dut.).....	219	21
Horses—		
For breeding, free.....	13	5
Other (dut.).....	172	226
Sheep, lambs, and goats, edible (dut.).....	12,304	85

¹Number of hogs based on estimate of 200 pounds per animal.

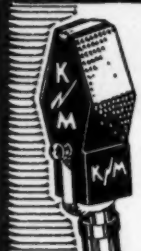
AUGUST GRADING OF MEAT

The total of meats, meat products and by-products officially graded in the U. S. in August, compared with July 1948 and August 1947, is reported by USDA in thousands of lbs. (i.e. "000" omitted) as follows:

	Aug. 1948	July 1948	Aug. 1947
Fresh and frozen—			
Beef.....	131,053	136,142	213,353
Veal.....	13,160	13,786	21,160
Lamb.....	10,341	9,002	12,413
Yearling and mutton.....	419	408	2,622
Pork.....	1,316	1,516	1,107
Meats, cured and canned.....	3,074	2,881	1,000
Lard and pork fat.....	201	142	25,511
Lard substitutes.....	38	47	6
Sausage and ground meats.....	900	879	800
Miscellaneous meats.....	565	428	540
Total meats and lard ¹	161,067	165,232	279,319
Oleomargarine.....			92

¹Includes 25,343 thous. pounds lard and pork fat certified for the Commodity Credit Corporation. ²Totals based on unrounded numbers. ³Certified for the Commodity Credit Corporation.

Take an interesting few minutes trip Up and Down the Meat Trail.



A WELL PLANNED AND CONVENIENT Hookup!

KENNETT-MURRAY

Livestock Buying Service

Detroit, Mich. Cincinnati, O. Dayton, O. Omaha, Neb.
Indianapolis, Ind. La Fayette, Ind. Louisville, Ky.
Nashville, Tenn. Sioux City, Ia. Montgomery, Ala.

Order Buyer of Live Stock

L. H. McMURRAY, Inc.

INDIANAPOLIS, INDIANA

Telephone: Franklin 2927

Central

Livestock Order Buying Co.

SOUTH ST. PAUL WEST FARGO BILLINGS
Minn. Phone LaSalle 1828 North Dakota Montana

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, November 23, 1948, reported by the Production & Marketing Administration:

HOGS (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARRROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$22.00-23.25	\$19.25-21.75	\$.....	\$.....	\$.....
140-160 lbs.	22.75-23.25	21.25-22.75	22.00-23.00	20.00-21.00
160-180 lbs.	22.75-23.25	22.25-22.75	22.50-23.00	20.50-21.75	22.25-22.50
180-200 lbs.	22.75-23.25	22.50-22.75	22.75-23.00	21.50-22.00	22.25-22.50
200-220 lbs.	22.75-23.25	22.50-22.75	22.75-23.00	21.75-22.25	22.25-22.50
220-240 lbs.	22.75-23.25	22.25-22.75	22.75-23.00	21.75-22.25	22.25-22.50
240-270 lbs.	22.50-23.00	22.00-22.50	22.75-23.00	21.75-22.25	22.25-22.50
270-300 lbs.	22.25-22.75	21.75-22.25	22.75-23.00	21.75-22.25	22.25-22.50
300-330 lbs.	22.00-22.50	21.25-21.75	22.50-23.00	21.50-22.25	22.00-22.25
330-360 lbs.	21.50-22.00	20.75-21.25	22.50-23.00	21.25-21.75	21.50-22.00

Medium:					
160-220 lbs.	20.00-22.75	19.25-21.75	22.00-22.75	20.00-21.75

SOWS:

Good and Choice:					
270-300 lbs.	21.25-21.50	20.75-21.00	21.25-21.50	21.00 only	19.25-20.75
300-330 lbs.	21.25-21.50	20.50-20.75	21.25-21.50	21.00 only	19.25-20.75
330-360 lbs.	20.75-21.25	20.50-20.75	21.25-21.50	20.75-21.00	19.25-20.75
360-400 lbs.	19.75-20.75	20.00-20.50	21.00-21.50	20.50-20.75	19.25-20.75

Good:					
400-450 lbs.	19.25-20.25	19.25-20.00	20.50-21.25	20.25-20.50
450-550 lbs.	18.75-19.75	18.50-19.50	19.75-21.00	20.00-20.25

Medium:					
250-550 lbs.	17.50-19.75	17.25-19.25	19.00-21.00	19.00-20.50

PIGS (Slaughter):

Medium and Good:					
60-120 lbs.	18.25-20.25

SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:					
700-900 lbs.	32.50-36.50	33.00-37.50	31.50-36.50	32.50-37.00	33.00-36.50
900-1100 lbs.	32.50-36.50	34.00-39.50	32.00-37.50	33.00-38.00	33.00-37.00
1100-1300 lbs.	32.50-36.50	34.50-39.50	32.00-37.50	33.00-38.00	33.00-37.50
1300-1500 lbs.	31.50-36.00	33.00-38.50	31.00-36.50	31.75-37.25	33.00-37.00

STEERS, Good:					
700-900 lbs.	26.00-32.50	26.50-34.00	26.00-31.50	26.75-33.00	27.00-33.00
900-1100 lbs.	26.00-32.50	27.00-34.50	26.00-32.00	26.50-33.00	27.50-33.00
1100-1300 lbs.	26.00-32.50	26.50-34.50	25.50-32.00	26.00-33.00	27.50-33.00
1300-1500 lbs.	26.00-31.50	26.50-34.50	25.50-31.50	26.00-32.00	27.00-33.00

STEERS, Medium:					
700-1100 lbs.	22.00-26.00	23.00-27.00	21.50-26.00	22.00-26.25	20.50-27.50
1100-1300 lbs.	22.00-26.00	23.00-27.00	21.50-25.50	22.00-26.00	21.00-27.50

STEERS, Common:					
700-1100 lbs.	19.00-22.00	19.50-23.00	18.00-21.50	18.50-22.00	17.50-21.00

HEIFERS, Choice:					
600-800 lbs.	30.50-34.00	30.00-34.00	30.00-34.50	30.50-34.75	31.50-33.50
800-1000 lbs.	30.50-34.00	31.00-35.50	30.00-35.00	30.50-35.00	31.50-34.00

HEIFERS, Good:					
600-800 lbs.	25.50-30.50	26.00-30.50	25.00-30.00	26.00-30.50	26.50-31.50
800-1000 lbs.	25.50-30.50	26.50-30.50	25.00-30.00	26.00-30.50	26.50-31.50

HEIFERS, Medium:					
500-900 lbs.	21.50-25.50	21.50-26.50	20.50-25.00	20.00-26.00	20.00-26.50

HEIFERS, Common:					
500-900 lbs.	18.50-21.50	18.50-21.50	17.50-20.50	18.00-20.00	16.50-20.00

COWS (All Weights):

Good	20.00-22.00	20.00-22.00	19.00-21.00	18.75-21.50	19.00-20.50
Medium	18.00-20.00	18.50-20.00	17.75-19.00	17.50-18.75	17.50-19.00
Cut. & com.	15.50-18.00	15.50-18.50	15.50-17.75	15.75-17.50	15.00-17.50
Canners	13.00-15.50	14.00-15.50	13.00-15.50	14.25-15.75	14.00-15.00

BULLS (Yrs. Excl.), All Weights:

Beef, good	22.00-22.75	22.50-23.25	21.00-21.50	22.00-22.50	22.00-23.00
Sausage, good	21.50-22.00	22.50-23.50	20.50-21.50	21.50-22.00	22.00-23.00
Sausage, medium	20.00-21.50	21.00-22.50	18.50-20.50	20.00-21.50	20.00-22.00
Sausage, cut. & com.	17.00-20.00	17.00-21.00	16.00-18.50	17.00-20.00	17.50-20.00

VEALERS, All Weights:

Good & choice	27.50-37.50	29.00-31.00	25.00-28.00	23.00-28.50	25.00-31.00
Com. & med.	18.00-27.50	24.00-29.00	17.00-25.00	16.00-23.00	16.00-25.00
Cull, 75 lbs. up	13.00-18.00	19.00-24.00	12.00-17.00	14.00-16.00	13.00-16.00

CALVES (500 lbs. down):

Good & choice	24.00-27.00	22.00-26.00	22.00-25.00	20.00-25.50	12.00-24.00
Com. & med.	18.00-24.00	17.00-22.00	16.00-22.00	15.00-20.00	17.00-19.00
Cull	13.00-18.00	15.00-17.00	12.00-16.00	14.00-15.00	14.00-17.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS:					
Good & choice	25.00-25.75	25.00-25.75	24.75-25.25	24.25-25.25	25.00-25.75
Med. & good	22.50-24.75	22.50-24.75	22.25-24.50	22.00-24.00	21.50-24.75
Common	18.00-22.00	18.00-22.00	18.00-22.00	19.50-21.75	18.50-21.25

EWES:

Good & choice	8.50-9.00	9.25-10.25	8.50-9.10	8.75-9.25	9.50-10.25
Com. & med.	7.60-8.60	8.50-9.25	7.50-8.50	7.75-8.75	7.50-9.25

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

*Quotations on shorn basis.

CANNED MEATS — "PANTRY PALS"

Stahl-Meyer

MEAT PRODUCTS OF THE HIGHEST QUALITY

STAHL-MEYER, INC.

Peoria Packing Co. U. S. YARDS PEORIA, ILL. Executive Offices 172 E. 127th STREET NEW YORK 35, N. Y. Brooklyn Division 1125 WYCKOFF AVE. BROOKLYN 27, N. Y.

FERRIS HICKORY SMOKED HAM and BACON



LIVESTOCK CO., INC.

427 Exchange Building • SOUTH ST. PAUL, MINNESOTA

THE FOWLER CASING CO. LTD.

For 30 Years the Largest Independent Distributors of QUALITY AMERICAN HOG CASINGS

in Great Britain

8 MIDDLE ST., WEST SMITHFIELD, LONDON E. C. 1, ENGLAND (Cables: Effsace, London)

LOU MENGES ORGANIZATION, INC.

ARCHITECTS • ENGINEERS AND CONSULTANTS FOR THE PACKING HOUSE INDUSTRY BASKING RIDGE NEW JERSEY

MILLINGTON 7-0432

LOUIS J. MENGES, PRESIDENT

HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS



• WILLIAM G. JOYCE, Boston, Mass.
• F. C. ROGERS CO., Philadelphia, Pa.
• A. L. THOMAS, Washington, D. C.

BEEF • VEAL • PORK • LAMB

HUNTERIZED SMOKED AND CANNED HAM

**Preferred
PACKAGING SERVICE**

GREASE-PROOF PARCHMENT
BACON PAK • LARD PAK
SYLVANIA CELLOPHANE • GLASSINE

D

Daniels MANUFACTURING COMPANY
SHWELANDER, WISCONSIN
CREATORS • DESIGNERS • MULTI-COLOR PRINTERS

THE E. KAHN'S SONS CO.

CINCINNATI, OHIO

"AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cans of Beef,
Veal, Lamb and Provisions

Offices
BOSTON—P. G. Gray Co., 148 State St.
CLEVELAND—C. J. Osborne, 3919 Elmwood Road, Cleveland Heights
H. G. Metzger, 10820 Park Heights Avenue
DETROIT—J. H. Rice, 1786 Allard, Grosse Pointe Woods
NEW YORK 14—Herbert Ohl, 441 W. 13th St.
PHILADELPHIA 23—Earl McAdams, 701 Callowhill St.
PITTSBURGH—Albert Toth, 229 Lavina Avenue
R. H. Ross, Box 628, Imperial, Pa.
WASHINGTON 4—Clayton P. Lee, 515 11th St., S.W.

FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE

HAMS • BACON • LARD • DELICATESSEN



PACKERS - PORK - BEEF
John J. Felin & Co.
INCORPORATED

4142-60 Germantown Ave.
PHILADELPHIA 40, PENNA.

Wholesalers and Boners

**BEEF • PORK • LAMB
VEAL • OFFAL**

All Inquiries Welcome

PHILADELPHIA BONELESS BEEF CO.
223 CALLOWHILL STREET, PHILADELPHIA 23, PA.
U.S. GOVT. INSPECTION

SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended November 20, 1948.

	CATTLE		
	Week ended Nov. 20	Prev. week	Cor. 1947
Chicago†	20,583	17,407	26,055
Kansas City†	25,420	24,785	26,013
Omaha†	18,704	20,411	22,778
East St. Louis†	8,943	9,054	12,980
St. Joseph†	10,408	7,000	14,078
Sioux City†	11,047	8,929	13,544
Wichita†	6,469	5,673	3,503
New York & Jersey City†	6,634	5,890	8,834
Oklahoma City†	9,742	10,208	11,368
Cincinnati†	5,313	6,634	10,062
Denver†	7,578	7,594	8,810
St. Paul†	17,866	52,377	18,099
Milwaukee†	4,170	5,088	4,956
Total	152,977	182,070	181,680

	HOGS		
	Week ended Nov. 20	Prev. week	Cor. 1947
Chicago†	51,980	41,677	53,257
Kansas City†	15,079	15,536	16,166
Omaha†	61,222	57,033	86,002
East St. Louis†	37,243	37,134	44,320
St. Joseph†	41,197	35,002	52,785
Sioux City†	40,971	37,032	54,591
Wichita†	3,111	3,477	3,446
New York & Jersey City†	44,132	32,610	40,431
Oklahoma City†	15,145	9,787	18,431
Cincinnati†	14,896	16,378	24,026
Denver†	15,121	11,318	20,406
St. Paul†	51,590	52,377	67,662
Milwaukee†	7,644	8,727	9,414
Total	390,331	358,588	490,937

	SHEEP		
	Week ended Nov. 20	Prev. week	Cor. 1947
Chicago†	11,508	14,550	13,997
Kansas City†	22,736	20,976	15,269
Omaha†	16,676	15,626	26,541
East St. Louis†	10,890	11,403	10,891
St. Joseph†	18,014	10,279	13,590
Sioux City†	9,335	7,533	14,062
Wichita†	2,002	2,990	1,490
New York & Jersey City†	43,185	33,101	44,910
Oklahoma City†	2,530	4,452	2,159
Cincinnati†	742	738	2,621
Denver†	19,729	15,836	13,027
St. Paul†	24,025	16,483	19,848
Milwaukee†	1,001	2,062	1,915
Total	182,973	156,029	180,290

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on November 24:

CATTLE:	
Steers, low gd.....	\$ 28.00 only
Steers, com.....	23.50
Cows, med. & gd.....	18.50@20.75
Cows, canner.....	13.75@15.00
Bulls, com. to gd.....	21.00@23.00

CALVES:
Vealers, med. & gd....\$25.00@28.00

HOGS:	
Good & ch.....	\$24.00@25.00
Sows, gd.....	19.50@20.00

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on November 24:

CATTLE:	
Steers, med. & gd.....	\$25.50@27.25
Cows, gd.....	20.00 only
Cows, com. & med.....	18.00@20.00
Sausage bulls, gd.....	22.50@23.00

CALVES:	
Vealers, gd. & choice.....	\$30.00@34.00
Com. to med.....	20.00@26.00
Culls.....	12.00@18.00

HOGS:	
Gd. & ch.....	\$23.75@24.25
Sows.....	18.60@20.25

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

	RECEIPTS			
	Cattle	Calves	Hogs	Sheep
Nov. 17....	7,221	540	15,739	3,121
Nov. 18....	3,684	917	22,486	4,472
Nov. 19....	1,361	263	11,749	1,641
Nov. 20....	543	36	4,930	80
Nov. 22....	10,163	1,102	14,988	8,351
Nov. 23....	8,700	800	22,000	4,500
Nov. 24....	7,700	500	11,000	2,300

*Wk. so far...26,563 2,402 47,988 13,320
Wk. ago...28,096 2,289 51,369 13,440
1947...29,610 3,423 88,870 13,471
1946...30,721 4,871 54,087 17,350
*Including 439 cattle, 404 calves, 13,528 hogs and 3,202 sheep direct to packers.

	SHIPMENTS			
	Cattle	Calves	Hogs	Sheep
Nov. 17....	3,402	21	1,014	1,110
Nov. 18....	2,279	105	2,163	1,000
Nov. 19....	1,608	73	1,215	579
Nov. 20....	270	—	38	—
Nov. 22....	2,486	—	2,046	1,791
Nov. 23....	2,569	80	1,195	1,970
Nov. 24....	3,000	50	1,500	300

Wk. so far...8,055 130 4,741 4,391
Wk. ago...9,070 174 3,800 1,820
1947...8,544 286 5,556 4,961
1946...12,600 717 5,347 3,786

	NOVEMBER RECEIPTS			
	1948	1947	1946	1945
Cattle.....	123,834	133,853	121,017	21,401
Calves.....	12,017	21,401	287,122	361,167
Hogs.....	78,597	80,210	78,597	80,210

	NOVEMBER SHIPMENTS			
	1948	1947	1946	1945
Cattle.....	43,789	40,731	22,504	30,330
Hogs.....	22,504	30,330	13,023	13,819

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Wednesday, November 24, 1948.

	Week Ended		Prev. week
	Nov. 24	Nov. 17	
Packers' purch.....	35,300	54,029	54,029
Shippers' purch.....	5,994	7,949	7,949
Total.....	41,300	61,977	61,977

LIVESTOCK RECEIPTS

Receipts at major livestock markets during the week ended November 20.

	AT 20 MARKETS, WEEK ENDED:			
	Cattle	Hogs	Sheep	
Nov. 20....	336,000	552,000	257,000	
Nov. 13....	323,000	541,000	258,000	
1947.....	321,000	729,000	254,000	
1946.....	408,000	580,000	284,000	
1945.....	291,000	421,000	275,000	

	AT 11 MARKETS, WEEK ENDED:			
	Cattle	Hogs	Sheep	
Nov. 20....	462,000	—	—	
Nov. 13....	443,000	—	—	
1947.....	623,000	—	—	
1946.....	471,000	—	—	
1945.....	356,000	—	—	

	AT 7 MARKETS, WEEK ENDED:			
	Cattle	Hogs	Sheep	
Nov. 20....	219,000	409,000	181,000	
Nov. 13....	216,000	381,000	145,000	
1947.....	214,000	563,000	108,000	
1946.....	276,000	412,000	263,000	
1945.....	191,000	303,000	205,000	

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st. New York market for week ended November 20:

	Cattle Calves Hogs* Sheep			
	Salable (incl. direct)	423	1,285	106
Previous week:	3,825	6,330	24,249	17,365
Salable (incl. direct)	453	843	180	712
Total (incl. direct)	3,825	5,667	19,100	30,431

*Including hogs at 31st street.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 20, 1948, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 6,396 hogs; Swift, 3,249 hogs; Wilson, 9,957 hogs; Agar, 9,995 hogs; Shippers, 9,122 hogs; Others, 22,380 hogs.

Total: 20,583 cattle; 2,845 calves; 61,102 hogs; 11,508 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour ... 3,901 567 3,296 4,510
Cudahy ... 3,759 1,064 1,758 1,967
Swift ... 2,304 1,382 4,783 8,689
Wilson ... 1,700 581 2,480 4,302
Central ... 2,428
U.S.P. ... 1,135
Others ... 6,616 24 2,753 3,288
Totals ... 21,852 3,568 15,079 22,736

OMAHA

Cattle & Calves Hogs Sheep
Armour ... 6,646 8,210 985
Cudahy ... 4,626 9,089 3,359
Swift ... 4,727 11,065 5,203
Wilson ... 2,877 7,400 2,902
Eagle ... 10
Greater Omaha ... 160
Hoffman ... 126
Rothschild ... 513
Roth ... 194
Kings ... 1,051
Merchants ... 21
Shippers ... 8,853
Totals ... 20,451 45,247 12,429

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour ... 2,908 1,080 14,490 5,581
Swift ... 4,457 3,896 17,159 5,995
Hunter ... 1,578 ... 2,324 214
Hill ... 1,303
Krey ... 816
Lacide ... 1,151
Others ... 7,139 3,435 30,699 11,004
Shippers ... 4,825 1,812 11,742 471
Totals ... 20,907 10,248 79,684 22,365

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift ... 3,100 1,316 13,207 10,512
Armour ... 3,005 392 9,710 2,511
Others ... 4,438 143 5,862 467
Totals ... 10,543 1,851 28,779 13,490
Does not include 308 cattle, 16,856 hogs and 4,991 sheep bought direct.

ST. LOUIS CITY

Cattle Calves Hogs Sheep
Cudahy ... 4,255 171 17,940 3,549
Armour ... 3,522 164 15,302 3,148
Swift ... 2,629 206 10,308 3,120
Others ... 333
Shippers ... 32,518 1,332 6,824 6,818
Totals ... 43,257 1,873 50,374 16,635

WICHITA

Cattle Calves Hogs Sheep
Cudahy ... 1,776 672 1,926 1,729
Goggenheim ... 416
Dunn ... 86 ... 6
Dold ... 138 ... 716
Sunflower ... 63
Pioneer ... 48
Excel ... 1,062
Others ... 3,063 ... 409 273
Totals ... 6,469 672 3,111 2,002

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour ... 3,203 751 1,643 583
Wilson ... 2,496 926 1,701 537
Others ... 245 1 617 16
Totals ... 5,914 1,675 3,961 1,136
Does not include 136 cattle, 2,014 calves, 11,184 hogs and 1,374 sheep bought direct.

CINCINNATI

Cattle Calves Hogs Sheep
Gall's ... 537
Kahn's ... 801
Lohrey ... 178 42
Schlachter ... 543 11
National ... 8,235 789 14,021 203
Totals ... 9,956 792 14,822 742
Does not include 1,575 cattle and 535 hogs bought direct. Market shipments for the week were 60 cattle, 186 calves, 2,422 hogs and 1,185 sheep.

DENVER

Cattle Calves Hogs Sheep
Armour ... 947 139 2,383 6,966
Swift ... 1,693 176 5,665 5,547
Cudahy ... 768 125 2,300 3,281
Others ... 3,659 184 1,573 4,600
Totals ... 6,977 624 11,921 20,434

ST. PAUL

Cattle Calves Hogs Sheep
Armour ... 5,782 3,122 19,117 9,395
Bartusch ... 806
Cudahy ... 1,250 1,139 ... 2,802
Rifkin ... 815 100
Superior ... 1,855
Swift ... 7,358 5,702 32,473 11,828
Others ... 2,479 5,208 4,526 6,707
Totals ... 20,345 15,280 50,116 30,732

FORT WORTH

Cattle Calves Hogs Sheep
Armour ... 2,398 3,777 1,566 6,491
Swift ... 2,156 4,192 1,938 5,542
Blue ... 842 169 11
Bonnet ... 1,069 171 138
City ... 143 0
Rosenthal ... 143 0
Totals ... 6,008 8,258 3,653 12,033

TOTAL PACKER PURCHASES

	Week	Prev. week
Cattle	187,862	162,596
Hogs	373,849	329,804
Sheep	166,262	143,245

CORN BELT DIRECT TRADING

(Reported by the Production & Marketing Administration.)

Des Moines, Ia., November 24.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota for Wednesday were:

Hogs, good to choice:
160-180 lb. ... \$17.25@21.75
180-240 lb. ... 20.00@22.25
240-300 lb. ... 20.75@22.25
300-360 lb. ... 19.75@22.00

Same day last wk.
270-360 lb. ... \$19.75@20.75
400-550 lb. ... 16.75@19.75

Receipts of hogs at Corn Belt markets for the week ended November 25 were:

	This week estimated	Same day last wk. actual
Nov. 19	53,000	70,000
Nov. 20	65,000	49,000
Nov. 22	70,000	74,000
Nov. 23	68,000	54,500
Nov. 24	40,000	52,000
Nov. 25	Holiday	60,000

CANADIAN KILL

Inspected slaughter in Canada, week ended Nov. 13:

	Week Ended Nov. 13	Same Week Last Year
Western Canada	22,878	29,616
Eastern Canada	18,281	17,957
Total	41,159	47,573
Western Canada	34,277	64,578
Eastern Canada	57,966	88,567
Total	92,243	153,145
Western Canada	8,980	20,000
Eastern Canada	16,354	34,852
Total	25,334	54,852

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending November 18.
Cattle Calves Hogs Sheep
Los Angeles ... 12,000 2,250 1,450 10
No. Portland ... 2,650 825 1,750 2,400
San Francisco ... 2,050 85 1,200 5,500

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended November 13, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
STOCK	Up to 1050 lb.	Good and Choice	Gr. B1 Dressed	Good Handyweights
Toronto	\$21.12	\$27.60	\$30.35	\$23.00
Montreal	22.05	27.10	30.10	23.00
Winnipeg	21.25	22.50	28.60	21.53
Calgary	20.48	18.39	28.95	19.70
Edmonton	18.95	19.03	28.35	19.03
Pr. Albert	19.00	18.50	28.35	19.00
Moose Jaw	19.50	18.50	28.35	19.50
Saskatoon	18.00	19.00	28.35	18.00
Regina	18.80	18.00	28.35	17.40
Vancouver**				

*Dominion government premiums of \$2 per head on Grade A and \$1 on B1 are not included.

**Not received in time for publication.

FOR SMOKED MEATS - - -

Why use quality ingredients in your smoked products, but fall short of that SUPERIOR AROMA, TASTE and SALES APPEAL, which only HICKORY SAWDUST can give?

For quality products that build permanent customer demand, USE HICKORY.

Get it from

G. W. CAMPBELL & CO., 2345 N. PHILIP ST., PHILA. 33, PA.



STAINLESS STEEL

Adelmann Ham Boilers now available in this superior metal. Life-time wear at economical cost.

Inquiries Invited

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. * Chicago Office, 332 S. Michigan Ave., 4

67 YEARS OF SERVICE

BERTH. LEVI & Co., Inc.

ESTABLISHED 1883

THE

CASING HOUSE

NEW YORK CHICAGO LONDON
BUENOS AIRES AUSTRALIA WELLINGTON

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS

STEER AND HEIFER	Carcasses
Week ending Nov. 20, 1948.	10,133
Week previous	7,732
Same week year ago	12,988

COW:

Week ending Nov. 20, 1948.	2,975
Week previous	3,309
Same week year ago	4,062

BULL:

Week ending Nov. 20, 1948.	616
Week previous	793
Same week year ago	553

VEAL:

Week ending Nov. 20, 1948.	7,056
Week previous	10,871
Same week year ago	12,193

LAMB:

Week ending Nov. 20, 1948.	36,651
Week previous	50,915
Same week year ago	51,842

MUTTON:

Week ending Nov. 20, 1948.	3,258
Week previous	6,364
Same week year ago	5,825

HOG AND PIG:

Week ending Nov. 20, 1948.	6,647
Week previous	14,946
Same week year ago	7,873

PORK CUTS:

Week ending Nov. 20, 1948.	1,956,809
Week previous	1,995,615
Same week year ago.	2,670,566

BEEF CUTS:

Week ending Nov. 20, 1948.	163,492
Week previous	158,808
Same week year ago	427,759

VEAL AND CALF:

Week ending Nov. 20, 1948.	2,524
Week previous	3,986
Same week year ago	1,374

LAMB AND MUTTON:

Week ending Nov. 20, 1948.	12,649
Week previous	4,071
Same week year ago	42,850

BEEF CURED:

Week ending Nov. 20, 1948.	17,987
Week previous	17,109
Same week year ago	37,466

PORK CURED AND SMOKED:

Week ending Nov. 20, 1948.	883,676
Week previous	966,652
Same week year ago	1,381,206

LARD AND PORK FATS:

Week ending Nov. 20, 1948.	88,846
Week previous	76,462
Same week year ago	488,265

LOCAL SLAUGHTER

STEERS:

Week ending Nov. 20, 1948.	4,831
Week previous	3,998
Same week year ago	6,087

COWS:

Week ending Nov. 20, 1948.	1,317
Week previous	1,447
Same week year ago	2,027

BULLS:

Week ending Nov. 20, 1948.	486
Week previous	445
Same week year ago	720

CALVES:

Week ending Nov. 20, 1948.	10,483
Week previous	8,377
Same week year ago	10,409

HOGS:

Week ending Nov. 20, 1948.	44,132
Week previous	32,610
Same week year ago	40,481

SHEEP:

Week ending Nov. 20, 1948.	43,185
Week previous	34,570
Same week year ago	44,910

Country dressed product at New York totaled 4,265 veal, 25 hogs and 138 lambs in addition to that shown above. Previous week: 5,170 veal, 17 hogs and 129 lambs. Same week 1947: 5,490 veal, 70 hogs and 279 sheep. Incomplete.

WEEKLY INSPECTED SLAUGHTER

The report of inspected slaughter of livestock at 32 centers for the week ended November 20, as given by the USDA:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	6,634	10,483	44,132	43,186
Baltimore, Philadelphia	6,174	1,472	23,817	1,800
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	14,269	3,284	70,786	9,012
Chicago, Elburn	26,550	11,807	120,683	27,771
St. Paul-Wis. Group	28,209	32,022	157,796	29,721
St. Louis Area	16,121	11,651	103,570	18,446
St. Louis City	7,900	700	48,159	11,539
Omaha	17,305	1,638	77,605	19,732
Kansas City	19,090	6,673	73,019	20,501
Iowa and So. Minn.	14,682	6,391	204,910	52,217
SOUTHEAST				
Atlanta	1,456	5,816	24,701	41,548
SOUTH CENTRAL WEST				
Los Angeles	28,100	16,479	89,595	20,580
ROCKY MOUNTAIN				
Denver	6,983	819	18,816	20,580
PACIFIC				
Portland	17,923	5,515	31,827	28,267
Grand total	219,316	114,730	1,087,455	324,797
Total week ago	206,544	102,898	878,633	271,867
Total same period 1947	275,519	144,546	1,213,730	326,606

*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. *Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. *Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. *Includes Denver, Colo., Ogden and Salt Lake City, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, and Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat inspection during October, 1948—cattle 75.9; calves 70.7; hogs 75.1; sheep and lambs 86.6.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, are compared with the previous week and with the corresponding week last year.

	Cattle	Calves	Hogs
Week ended November 19	2,445	2,443	12,321
Week previous	2,248	1,628	7,612
Cor. week last year	3,842	3,574	14,570

CLASSIFIED ADVERTISING

Undisplayed; set to 10. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count address

or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE
PLEASE REMIT WITH ORDER.

POSITION WANTED

BEEF SLAUGHTERERS LET'S TALK IT OVER

If you are looking for a man, a GOOD MAN, who can manage your beef plant, or sell and merchandise your beef, or if you desire a partner, LET'S TALK IT OVER. Qualifications: Good sound aggressive man in middle thirties, who has the guts to work and the aggressive know-how of beef slaughtering and sales. Have managed beef slaughtering plants 1,000 cattle, 2,000 calves a week. Know beef, beef cuts and beef boning business. Have good sales connections Chicago and eastern markets. Assistant to sales manager of large packer. Know branch house and car route procedure. Sales manager independent. Have traveled eastern market and country consistently. Looking for good quality house for long term future. Married, family, excellent references. W-355, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

GOOD MAN AVAILABLE

I am available for service in the packing industry, after having spent over 20 years in hog buying and pork operations. Thoroughly experienced in sausage supervision and sales. My work included packing house reports and accounting, including cost accounting. I have also managed the sales of beef and small stock. Excellent personal and business references. My preference would be in sales, or in plant management. W-331, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Engineer or Master Mechanic

With full knowledge of meat-packing plant operating department. Over 20 years' experience. Capable of designing or constructing plants. Also thorough knowledge of refrigeration and motive power. Available after Feb. 1st, 1949. W-356, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE SUPERVISOR desires position as working foreman in small or medium size plant. W-358, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

POSITION WANTED

EXPERIENCED purchasing agent and personnel manager of labor relations, now connected with large sausage manufacturing plant, seeks position. W-357, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

RENDERING FOREMAN: Edible, inedible, wet or dry. Grinding, hides. Midwest preferred. W-359, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT or production manager, wide experience all sausage, smoked meats, canning, etc., wishes connection temporary or permanent. G.W. Box 353, Vernon, Calif.

HELP WANTED

SEASONING SALESMEN

We have several openings, east and southeast, for qualified men. Please give age and references.

MEAT INDUSTRY SUPPLIERS, INC.

4432-40 So. Ashland Avenue
Chicago 9, Illinois

A large independent eastern non-slaughtering processor offers excellent opportunity for a superintendent of its sausage and canning departments. A full working knowledge of all of the operations in those departments is absolutely essential. This is a permanent position. Applications absolutely confidential. W-349, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING sausage foreman capable of manufacturing top quality products for progressive concern in Youngstown, Ohio. Moving into brand new packing plant. W-364, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT: For medium-sized modern packing plant in thriving southern city. Permanent position. Good salary and bonus. Evangeline Packing Co., R. C. Mollette, Manager, Lafayette, Louisiana.

HELP WANTED

Manufacturer's Representative

We have six territories open for men with following: to sell our line of cotton stockinettes, hosiery, bags, shrouds, etc. No objection to other non-competitive line. Protected territories. Good commission. Apply to Box W-336, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ATTENTION ! !

Experienced Beef Boners

If you can offer quality and quantity production, you can earn between \$75.00 and \$100.00 per week or more on our set-up. Write immediately to Box W-363, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT for midwestern hog killing plant. Must be able to assume full charge of plant operations and be thoroughly familiar with slaughtering, by-products, canning, etc. Good opportunity for right man. W-360, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT wanted who has had practical experience in hog killing and cutting, beef killing and boning and inedible dry rendering, for plant located in southeastern Pennsylvania. Please state experience and furnish reference. W-361, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ATTENTION ! !

Experienced Beef Butchers

If you are an all-around packing house beef butcher and can do quality and quantity work on the kill floor, you can earn \$75.00 to \$100.00 or more weekly on our set-up. Write immediately to Box W-362, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CLASSIFIED ADVERTISING

EQUIPMENT WANTED & FOR SALE

WE

ARE IN THE MARKET FOR

SAUSAGE MAKING MACHINERY

AND

PACKINGHOUSE EQUIPMENT

Aaron Equipment Co.

Offices and Warehouse

1347 S. Ashland Ave., Chicago 8, Ill.

CHESAPEAKE 3-5300

Single items or complete plants bought and sold.

Mill Ends Rubber Hose

1/4" inside diameter double braid.

Random lengths 10 ft. to 20 ft. 11c ft.

Random lengths 21 ft. to 30 ft. 13c ft.

Random lengths 31 ft. to 40 ft. 15c ft.

Random lengths 41 ft. to 49 ft. 18c ft.

Neoprene tough grease proof cover. Two rayon braid construction. Tube will withstand hot water or medium steam pressure. Sample mailed upon request. Other sizes in mill ends available 1/2" I.D. to 6" I.D.

AMAZON HOSE & RUBBER CO.

130 N. JEFFERSON ST.

CHICAGO 6, ILL.

Meat Packers—Attention

FOR SALE: 1-100 gallon jacketed, agitated Steel Kettle; 2-Anco #201 Grease Pumps, M. D.; 1-Anco Continuous Screw Cracking Press, installed one year; 1-Hottman #4 Mixer, 600# capacity, requires 40 HP, jacketed trough; 1-Enterprise #166 Meat Grinder, belt driven; 1-Cast Iron 2000 gallon jacketed agitated Kettle; 12-Stainless jacketed Kettles, 20, 40, 60, 80, 100 gallons; 1-Anco 3'x6' Lard Roll, m.d.; 1-Brecht 1000# Meat Mixer. Send us your inquiries.

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.

14-19 Park Row, New York City, N. Y.

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittcock and Associates, Moylan, Pennsylvania.

FOR SALE: One new model 5-0 Hayssen carton wrapping machine, used 80 days, cost \$2,000.00, will sell for \$1,500.00. FS-150, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EQUIPMENT WANTED

WANTED: Plate and frame type filter press approximately 80 square feet filter area. In replacing state location, price and material on which unit was last used. FS-368, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT WANTED

PROCESSING PLANT

Or building suitable for equipping as meat processing plant. Must have at least 20,000 sq. ft.—one floor. Prefer Brooklyn, Bronx or Long Island.

PW-341,

THE NATIONAL PROVISIONER
740 Lexington Ave., New York 22, N. Y.

PLANTS FOR SALE

FOR SALE OR RENT to the right party who can take over a new two bed, modern 1946 built packing house, cost \$50,000, at the edge of this city of 51,000. Slaughtering for three large locker plants, wholesale carcass business, no federal inspection. Terms, or rent to an experienced man who has a little money to purchase equipment, wonderful business. Write for particulars to C. J. Delbridge, 312 Western Surety Building, Sioux Falls, South Dakota.

NEW packing plant: Two coolers, sausage kitchen, feed yards, six acres of land. Steady business, oil boom at present. Plenty of stock available. Located in best town in Wyoming. FS-323, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Small modern packing plant, practically new outside of Cleveland, Ohio. Cleveland inspection, convenient to livestock markets, ideal for both wholesale and retail operations. For information write Gilbert Mart, 15907 Glendale Ave., Cleveland 10, Ohio.

Killing and Boning Plant

FOR SALE: New beef-killing and boning plant all concrete and steel construction, capacity 300 cattle weekly. Latest equipment including 3 new trucks. Convenient to Detroit market. FS-365, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

LOCKER PLANT: 311 lockers, curing, slaughtering, rendering, retail market, groceries. 40x70 block building and real estate. Kentucky. U.S. highway. FS-366, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

RENDERING PLANT

Now in operation. Excellent location in the heart of the south's largest cattle producing section. Only one other plant within 110 mile radius. Equipment includes 4 x 12 dry cooker, Duppa press, hide puller, 100 HP Brownell boiler. On 7 acres ground. Plenty of water and fenced in. This plant has been well advertised and will undoubtedly require another cooker this winter. Price, \$65,000.00. Reason for selling, other interest. Write FS-342, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUSINESS OPPORTUNITIES

FOR RENT: Sausage kitchen in small, new packing plant. FOR SALE: Refrigerated truck. Excellent opportunity for one sausage maker and one route salesman. Must be experienced on all types of sausage and hogs. Small capital required. No other kitchen 125 mile radius. Population selling area 20,000. Killing floor now operating would supply kitchen. Located in the northwest corner of the evergreen state of Washington, at Port Angeles. FS-367, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.,

P.O. Box 6669 Los Angeles 22, Calif.

USE

NATIONAL PROVISIONER CLASSIFIEDS

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

Packing Plants for Sale

MEAT PACKING PLANT: Midwest, ultra-modern, complete facilities hog & beef slaughtering, sausage & processing, rendering. Hog killing capacity 1,500 daily. Available at exceptionally low price. Terms & full details upon request.

SAUSAGE KITCHEN: Hog & Beef Kill Floor, located Marshallville, Ohio. Tile constructed, has 150 HP Boiler. Refrigeration equipment. Smokehouses, including Carrier automatic air conditioning unit. Ready immediate occupancy, at small fraction replacement cost. Can be purchased with small down payment.

Rendering, Lard & Miscellaneous

7957—HOG: #235, Diamond, with extra knives, cap. 6 tons, feed opening 15"x16", no motor, couplings nor base, requires 40 HP motor.....\$1650.00

8262—HOG: Boss #708, size 30, V-belt drive, 30 HP motor, starter, push-button switch, little used, like new... 2400.00

8182—HYDRAULIC PRESS: Anco, 150 ton, without pump, like new..... 1750.00

8383—BAND SAW: #54, Jones Superior, standard table top, excel. cond..... 550.00

8384—BAND SAW: #54, Jones Superior, stainless steel table..... 750.00

7945—SCALE: Toledo, 150# cap., portable type, with rollers, model 1811-A, marking on face, 4 oz. divisions, pan 4 oz. dia. pan 30"x30"..... 875.00

7939—SPRAY UNIT: Buffalo, Ammonia type F8B, #434..... 700.00

NEW, never used, 1948 Dodge Truck, 1 1/2 ton, new cab design, with or without refrigerated body. Priced at approx. 20% under new price. Complete Hog Kill Floor, consists of Boss #44 grate Hog Dehairer, Boss Jr. 18' Hog Hoist 5'x14'x36", Scalding Tank, Boss #86 Hog Gambrelling Table, 300 Hog Trolleys, 500' Hog Conveyor Track. Can be purchased at small fraction original cost.

Sausage & Smokehouse

7931—MIXER: Champion 550#., with 5 HP U.S. Unisole motor, reconditioned & guaranteed.....\$ 750.00

7811—MIXER: 1500# Buffalo, complete with 15 HP Century motor..... 825.00

8331—SLICER: U. S. Heavy Duty #3, complete with 24" stainless steel conveyor table, excel. cond..... 825.00

8365—BACON SLICER: 150-B U.S. with stacker, record, & guar..... 825.00

8374—BACON SLICERS: (3) 150-C U.S., with stacker, One NEW, never used, Two little used, guar. cond., each.... 825.00

7928—STUFFERS: (2) Keebler-Mechanical, 200#., record, & guar., each..... 095.00

7958—SILENT CUTTER: #25 Boss, 100# cap., direct connected to 15 HP 3/60/220 motor (no starter) with 3 sets of knives..... 650.00

7952—SILENT CUTTER: Buffalo, 175# cap., new set knives, reconditioned & guar..... 850.00

7961—SILENT CUTTER: #20 Boss, 500# cap., with NEW unloader, motor drive, record, & guar. (less motor & starter)..... 2900.00

7960—SILENT CUTTER: #30-B Buffalo, 350# cap., with 40 HP motor & starter..... 2500.00

8381—SILENT CUTTER: Boss 80-A, 30 HP motor, 375# cap., excel. cond..... 2500.00

8281—GRINDER: Boss #522, Heavy Duty, complete with 25 HP motor, steam jacketed head..... 1200.00

8370—GRINDER: #523, Boss, like new, used 3 months, super feed cylinder, feed screw, 40 HP motor & starter, 3 sets knives & plates..... 1700.00

8376—ICE CRUSHER: (1) Keebler, belt drive, 4 to 6 ton per hour cap..... 200.00

7955—SMOKESTICK WASHER: Albright-Neil, excel. cond..... 450.00

7956—CAGE WASHER: Albright-Neil, like new..... 350.00

8385—AUTOMATIC TY LINKER—Excel. condition..... 1700.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

Barliant and Company

6709 N. CLARK ST. • CHICAGO 26, ILL. • SHeldrake 3-3313

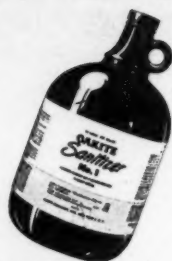
SPECIALISTS

In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies.

NOW Less Cost

For Long-Lasting

Bacteria-Killing Action!



We're talking about that new quaternary ammonium compound Oakite Sanitizer No. 1. Being a highly concentrated germicide disinfectant, Oakite Sanitizer No. 1 has a high dilution ratio that makes it more economical to use, more convenient to store.

Used as recommended, Oakite Sanitizer No. 1 is virtually odorless and tasteless. It is safe on the skin. Will not corrode equipment. Has no harmful effect on rubber. And, it withstands storage without loss of potency.

Here's how you use it: First, clean and rinse equipment the regular way. Then brush, spray or flood on a solution of Oakite Sanitizer No. 1 for long-lasting germicidal potency. This brand-

new Oakite germicide comes packaged in handy gallon containers.

If you want helpful facts about this efficient, economical Oakite germicidal agent send today for FREE Report "How to Use Oakite Sanitizer No. 1." The address is Oakite Products, Inc., 20A Thames St., N.Y. 6, N.Y.

Technical Service Representatives in
Principal Cities of U.S. and Canada

OAKITE

Specialized Cleaning

MATERIALS METHODS SERVICE

EDWARD KOHN Co.

3845 EMERALD AVE., CHICAGO 9, ILL., Phone: YAR ds 3134

WE SELL and BUY

Straight or Mixed Cars

BEEF • VEAL • LAMB • PORK AND OFFAL

Boneless Cow and Bull Meat

Let Us Hear from You!

Established Over 25 Years

EDWARD KOHN CO.

For Tomorrow's Business

ADVERTISERS

in this issue of THE NATIONAL PROVISIONER



Allbright-Nell Co., The.....	Third Cover
Allied Manufacturing Co.....	34
Anderson, V. D., Company.....	6
Armour and Company.....	14
Aromix Corporation.....	26
Barliant and Company.....	4, 45
Binks Manufacturing Company.....	31
Bulldice Company, Inc.....	25
Butcher Boy Cold Storage Door Co.....	Fourth Cover
Campbell, G. W., & Co.....	43
Capitol Livestock Co.....	41
Central Casing Corporation.....	32
Central Livestock Order Buying Company.....	40
Cincinnati Butchers' Supply Co., The.....	18
Cleveland Cotton Products Co., The.....	26
Crane Company.....	5
Daniels Manufacturing Co.....	42
Diamond Crystal Salt Division—General Foods Corporation.....	31
Dirigo Sales Corporation.....	37
Fearn Laboratories, Inc.....	First Cover
Felin, John J., & Co., Inc.....	42
Fowler Casing Co., Ltd., The.....	41
Girdler Corporation, The.....	21
Globe Company, The.....	8
Goodyear Tire & Rubber Co., Inc.....	7
Gordon, J. M., Company.....	26
Griffith Laboratories, Inc., The.....	39
Grundler Crusher & Pulverizer Co.....	36
Ham Boiler Corporation.....	43
Hoy Equipment Company.....	35
Hunter Packing Company.....	41
Hygrade Food Products Corp.....	32
Kahn's Sons Co., E., The.....	42
Keebler Engineering Company.....	34
Kennett-Murray & Co.....	40
Kohn, Edward, Co.....	46
Krey Packing Co.....	32
Lancaster, Allwine & Rommel.....	38
Levi, Berth., & Co., Inc.....	43
Link-Belt Company.....	3
Mayer, H. J., & Sons Co., Inc.....	24
McMurray, L. H., Inc.....	40
Menges, Lou, Organisation, Inc.....	41
Morrell, John, & Co.....	32
Niagara Blower Company.....	33
Oakite Products, Inc.....	46
Packing House By-Products Co.....	36
Philadelphia Boneless Beef Co., Inc.....	42
Piofilm.....	7
Rath Packing Co.....	37
Robbins & Myers, Inc.....	28
Ryerson, Joseph T., & Son, Inc.....	17
St. John & Co.....	22
Seaberg, Edward R.....	34
Smith, H. P., Paper Co.....	27
Smith's, John E., Sons Company.....	Second Cover
Solvay Sales Division, Allied Chemical & Dye Corporation.....	35
Specialty Manufacturers Sales Co.....	27
Stahl-Meyer, Inc.....	41
Tohts, R. W., & Co.....	22
Transparent Package Company.....	20
United Butchers Supply.....	24
United States Cold Storage Corporation.....	16
Viking Pump Company.....	31
Wax, Edward, Casing Co.....	37
Wichita Meat & Provision Co.....	28
Wilmington Provision Co.....	34
Wilson & Co.....	25

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33
34
35
36
37
38
39
40
41
42
43
44
45
46
47
48
49
50
51
52
53
54
55
56
57
58
59
60
61
62
63
64
65
66
67
68
69
70
71
72
73
74
75
76
77
78
79
80
81
82
83
84
85
86
87
88
89
90
91
92
93
94
95
96
97
98
99
100